

Baked red cabbage and walnuts

Linda McCartney

Ingredients

1 medium size red cabbage,
finely shredded
75g (3oz) walnuts
75g (3oz) raisins
2 tbsp olive oil
1 shallots, peeled and sliced
2 tbsp lemon juice
50g (1 1/2 oz) dark brown sugar
2 tbsp red wine vinegar
salt and fresh ground
black pepper

Method

1. Heat the oil in a pan and fry the onion until soft. Add the walnuts and cook for a further minute. Add the raisins and cabbage, stir, then add the lemon juice, sugar, vinegar and season. Cook for 1 min.
2. Transfer to an ovenproof dish and bake for approximately 10 mins. Cabbage should still have a slight bite.

