

Warm Red Cabbage with Goat Cheese and Pine Nuts

Serves 10

½ cup extra virgin olive oil
2 small shallots, thinly sliced
2 heads red cabbage, cored and thinly sliced
Juice of 2 lemons
4 tbsp balsamic vinegar
2 tbsp capers, rinsed and drained
Salt
½ cup pine nuts
4 oz. goat cheese, or feta, crumbled (approx. 1 cup)
4 tbsp chopped fresh parsley

Heat olive oil in a large skillet over medium-high heat. Add shallots and cabbage. Toss quickly until cabbage slightly wilted, but still crisp. Add lemon juice, vinegar, and capers. Toss until mixed. Remove from heat and season with salt. Transfer to a serving bowl and sprinkle with nuts, cheese, and parsley.