



## *Adventures in Cooking* *Debbie Larch*

<https://niftysquirrel.com/adventures-in-cooking/recipes/>

### **Best Ever Cabbage Hash Browns**

#### **Ingredients:**

2 large eggs

1/2 tsp garlic powder

1/2 tsp Kosher salt

Freshly ground black pepper

2 cups shredded cabbage

1/4 small onion, thinly sliced

1 tsp Olive Oil

#### **Instructions:**

- In a large bowl, whisk together eggs, garlic powder and salt. Season with black pepper. Add cabbage and onion to egg and toss to combine.
- In a large skillet over medium heat, heat oil. Divide mixture into 4 patties in the pan and press with spatula to flatten. Cook until golden and tender, about 3 minutes per side.