

# Spiced Indian Cabbage with Tomatoes

4 servings    Gluten Free, Dairy Free, Vegan, Paleo

1 Tb coconut oil  
2 tsp black mustard seeds  
1 tsp cumin seeds  
½ yellow onion, thinly sliced  
1 clove garlic, thinly sliced  
1 pint cherry tomatoes, cut in half  
1 small green or red chili, seeded and thinly sliced  
½ head of cabbage (about 1 pound), cored and cut into ½" strips  
½ tsp Celtic sea salt, or to taste  
Juice of 1 lime, divided  
2 Tb chopped cilantro

- Heat the oil in large sauté pan over a medium high heat until it starts to shimmer.
- Add the mustard and cumin seeds. Cook until they start to jump and pop, about 30 seconds.
- Add the garlic and onion. Cook until they start to color and soften 3-4 minutes.
- Add the tomatoes, chili and cabbage, sprinkle with salt and cook, stirring until it starts to wilt, about 5 minutes.
- Add half the lime juice to the hot pan. Turn the heat down to medium low and cook partially covered for about 3 minutes or until the cabbage is tender but not too soft.
- Turn the heat up to medium high again, uncover and cook to let any excess liquid evaporate.
- Mix in the remaining lime juice and the chopped cilantro, adjust for salt and serve.