



White Cabbage, Fennel, Apples & Onions

- 1 bulb fennel, trimmed, quartered, cored and thinly sliced
- 3 crisp apples, quartered, cored and thinly sliced
- 2 small onions, quartered, peeled and thinly sliced
- 1 small or ½ large white or Savoy cabbage (¾ to 1 pound), quartered, cored, sliced, ¾ to 1 inch wide
- Salt and pepper
- 2 tbsp fresh thyme leaves (discard stems)
- 1 cup water
- 2 tbsp oil, divided
- 2 tbsp honey
- Juice of ½ lemon

Preheat teppanyaki on 5; when orange light is off, set to ~7.5 (setting may vary slightly based on model)
Add the 2 tablespoons oil, fennel, apples, onion, cabbage, salt, pepper and thyme. Sauté 12 to 15 minutes to tender-crisp. Add 1 cup water and the honey; let it absorb 5 minutes more. Add juice of ½ lemon just before serving.

Tip: If you like it less fruity, you can also use two bulbs of fennel and only one apple.

We quite liked the taste when the vegetables achieve slightly brown edges before adding the liquid.

Recipe was inspired by rachelray.com

