INSTANT POT SAUSAGE AND CABBAGE



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| ITEM | QUANTITY | ITEM | QUANTITY |
|-----------------------|----------|-----------------------|----------|
| Olive Oil | 1 Tbsp. | Chicken Broth | 1 Cup |
| Sausage, Sliced | 1 Lb. | Butter | 1/4 Cup |
| Head Cabbage, Chopped | 1 | Salt and Black Pepper | To Taste |

PREPARATION

- Turn on the tnstant pot and select sauté mode.
- Add olive oil and sausage, then cook until browned (about 3-5 minutes).
- Turn off sauté mode and add chopped cabbage, chicken broth, butter, salt, and pepper.
- Close the lid and set instant pot to manual high pressure for 5 minutes.
- After cooking, do a quick pressure release.
- Open the lid, stir everything, and serve warm. Enjoy!