



## Creamy Skillet Cabbage with Bacon

Clean your plate with this dish!

**Servings:** 8 servings, 1/2 cup each

- 1/2 cup Zesty Italian Dressing
- 6 slices Bacon, chopped
- 1 medium onion, chopped (about 1 cup)
- 8 cups shredded green cabbage (about 1 small head)
- 2 cups shredded red cabbage
- 1 cup chicken broth
- 1/2 cup Sour Cream
- 1/2 cup Dry Roasted Peanuts, coarsely chopped



HEAT dressing in large skillet on medium-high heat. Add bacon and onion; stir. Cook 5 to 7 min. or until bacon is cooked and onions are tender, stirring occasionally.

ADD cabbage and broth; stir. Cook 10 min. or until cabbage is wilted, stirring occasionally. Remove from heat.

STIR in sour cream; top with peanuts.



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