

# Spicy Red Cabbage

## Ingredients

1 medium red cabbage  
250cm<sup>3</sup> Aldi Tomato & Chilli Salad Dressing  
4 Shallots  
Tomato paste  
Large handful of mixed dried fruit  
A little concentrated orange juice.

Makes sufficient for 6 servings.

## Preparation

1. Peel shallots, then finely chop them. Place in a large bowl with tight-fitting lid.
2. Remove most of white stalk/core from cabbage together with any dried or withered outer leaves.
3. Cut cabbage in half, lengthways, then finely chop cabbage. Add to bowl.
4. Pour dressing over cabbage followed by a good squeeze of tomato paste.
5. Sprinkle dried fruit over cabbage, then stir everything to mix thorough.
6. Add a little orange juice until bowl contents are thorough moist but no standing liquid forms at bottom of bowl – pull cabbage aside with spoon to check this.
7. Cover bowl tightly, then place in fridge for at least two hours.

## Cooking

Spoon required amount of cabbage mix into a saucepan. Cover with tight fitting lid and warm through thoroughly for about 10mins, stirring periodically.  
Serve with almost any hot or cold meal.