



prep: 5 mins | cook: 30 mins | total: 35 mins

## Ingredients:

- 24 ounces thick-cut bacon
- 1 large green cabbage
- 1 large onion
- 2 1/2 cups chicken broth
- 1 tablespoon mustard seeds
- Salt and pepper

## Instructions:

1. Place a large stockpot over medium heat. Chop bacon into pieces and place in the pot. Sauté until bacon is cooked, but not fully crispy.
2. Meanwhile, peel onion and cut it into 8 wedges. Halve cabbage and remove the core, cut into 12 wedges. Once bacon is mostly cooked, add onion and sauté for 3-4 minutes to soften.
3. Add cabbage, chicken broth, and mustard seeds. Stir well, cover and simmer for 15-20 minutes, until the thickest parts of the cabbage are tender, stirring occasionally. Add salt and pepper to taste.
4. Serve with whole grain mustard on the side, if desired.