BRAISED CABBAGE WITH BACON AND PEAS

AND HONEY CARROTS

Fresh from the Garden: Cabbage, Peas, Carrots and Rosemary

Recipe Sauce: Jamie Oliver and The Commonsense Cookbook

 Wash cabbage leaves and remove tough stems

 Roughly chop and place in a bowl

 Add the cabbage to 100ml of chicken stock, steam

**Blueberries** with lid on for two minutes then add peas with salt

 and pepper

 Stir in 40ml of stock

Replace the lid and simmer for 10 minutes until cabbage is still bright colour and tender

Turn off heat, add tablespoon of butter



Add olive oil to pan and fry the bacon then add a

handful of chopped rosemary and one clove of crushed garlic

**Tomatoes**



Clean, peel and chop carrots

Boil until tender

Add a dob of butter and a spoonful of honey

**Lemons**

To Serve: Plate up the two vegetable dishes in separate bowls