

Savoy cabbage with smoked bacon – serves 8

1 large Savoy cabbage
4 tbsp olive oil
100g smoked streaky bacon, cut into matchsticks
1 clove garlic, chopped
1 dried red chilli, crumbled
300ml water
Salt and freshly ground pepper

Quarter the cabbage, discard the outer leaves and cut away the core. Slice the leaves very thinly.

Heat the oil in a large saucepan, over a medium heat. Add the bacon, garlic and chilli and fry for about two minutes. The garlic mustn't brown.

Add the cabbage and water and season to taste. Stir well, then cook, covered for about 10 minutes or until the liquid has evaporated and the cabbage is cooked. Serve immediately.