

## INGREDIENTS

- 1 tbsp olive oil
- 1-12.5oz can cooked chicken breast
- 1 teaspoon paprika
- 1 teaspoon dried oregano
- salt and black pepper
- 1-4oz can mushrooms
- 1 tbsp olive oil
- 1 tbsp onion powder
- 1 small cabbage or ½ cabbage large - sliced
- 1 teaspoon garlic powder
- 1/2 tsp paprika
- salt and black pepper
- ¼ cup chicken broth
- 1/3 cup tomato sauce

## DIRECTIONS

1. In a large pot, add olive oil and heat over medium high heat for 1 minute. Add the chicken and sprinkle with paprika, oregano, salt, and black pepper. Cook for about 2 minutes until warmed through. Set it aside.
2. Add mushrooms and cook for 3 minutes. Set aside.
3. Add the cabbage, onion powder, garlic powder, paprika, salt, and black pepper, and chicken broth. Mix everything together. Reduce heat to medium low and cover with a lid. Cook for about 10-15 minutes, stirring occasionally.
4. Add tomato sauce to the pan. Return chicken and mushrooms to the pan and mix all together to combine. Cook for 2 more minutes. Garnish with fresh chopped parsley. Serve immediately. Enjoy!



## CHICKEN AND CABBAGE

*Clyde's Cupboard*

*Gluten Free | High Protein | Nut-Free | Dairy-Free*

Yield:  
4 Servings

Prep Time:  
10 Min

Cook Time:  
15 Min

## NUTRITION FACTS

Calories:	Fat:	Carbohydrate:	Fiber:	Protein:
304 kcal	9 g	16 g	10 g	13 g