

## PEPPERONI SAUSAGE WITH CABBAGE AND CRUMBS



### **Ingredients (serves 2 people):**

2 sliced pepperoni sausage

2 bundles of cabbage without the central stem and cut into thin strips

250 g panko flour

100 g of diced bacon

1 onion cut into thin strips

Finely chopped parsley to taste

Salt to taste

Black pepper to taste

Paprika to taste

### **Preparation:**

1. For the crumbs with your hands crumble panko flour.
2. In a fry pan heat two to three tablespoons of olive oil, put paprika to taste and stir to fry a little.
3. Put the panko flour, stir until frying a little and do not leave raw.
4. Season with salt and pepper to taste and set aside.
5. For the cabbage in a fry pan heat one to two tablespoons olive oil and fry the bacon.
6. Add the cabbage and sauté for a few minutes until cooked.
7. Season with salt and pepper to taste and set aside.
8. For the pepperoni sausage in a fry pan heat a drizzle of olive oil, fry the onions and season with salt and pepper.
9. Add the pepperoni sausage and fry lightly, place the parsley to taste and stir gently for a minute.
10. Serve on a platter the pepperoni sausage accompanied by cabbage and crumbs.