

Ericka's favorite

SLOW COOKER KIELBASA AND CABBAGE

Ingredients

- 1 head cabbage, diced
- 2-3 potatoes, chopped
- 1 onion, diced
- 14 oz Kielbasa sausage, sliced
- 1 cup chicken broth
- 1/2 tsp. garlic powder
- 1/2 tsp. onion powder
- 2 Tbsp. vinegar
- 2 Tbsp. mustard
- Salt and pepper to taste

Instructions

1. Layer cabbage, potatoes, and onions in the slow cooker.
2. Mix chicken broth, garlic powder, onion powder, vinegar, and mustard together in a separate bowl. Pour mixture over veggies.
3. Salt and peper to taste.
4. Cook on low for 6-8 hours, until potatoes are tender.
5. Before serving, brown the sausage in a skillet over medium heat and stir in.