

Radicchio with caramelized onions and sausage

Adapted from [Bon Appetit](#)

Ingredients

- 1 tbsp. butter
- 2 tsp. oil, divided
- 2 medium onions, red or yellow, halved and thinly sliced
- A few pinches of salt
- A few pinches of sugar
- ½ head cabbage or 1 head radicchio, cored, thinly sliced
- 2 tbsp. balsamic vinegar
- 3 chicken or pork sausages (ideally Italian)

Directions

- Melt butter with 1 tsp. oil in a large skillet over medium heat. Add onions plus a few pinches of salt and sugar and cook until caramelized (soft and brown), stirring often, about 25 minutes. Add the cabbage radicchio and saute until wilted, a few minutes for radicchio, longer for cabbage. Add the balsamic vinegar and cook over medium-high heat until the liquid is mostly absorbed. Season to taste with salt and pepper.
- Meanwhile, remove the casings from the sausages and cook them in 1 tsp. oil in a skillet, breaking up the meat until no pink remains.
- Mix the cooked sausage into the veggies and serve.