

Scalloped Cabbage with Fennel and Cranberries

- 3/4 pound green cabbage, shredded roughly
- 1/2 medium bulb fennel, chopped roughly
- 1/4 pound smoked turkey breast, in 1/2-inch cubes
- 1/2 cup dried cranberries
- 2 teaspoons fennel seeds
- 1 cup low-fat, reduced-sodium chicken broth
- 1/4 cup light cranberry juice
- 1-1/2 teaspoons extra virgin olive oil
- Salt and freshly ground black pepper, to taste

1. Preheat oven to 425 degrees.
2. Place cabbage and fennel in a 9-by-13-inch Pyrex dish or other large, shallow casserole. Sprinkle on turkey, cranberries and fennel seeds. Pour on broth, juice and oil. Add salt and pepper.
3. Bake, covered, 30 minutes. Uncover, stir and bake 30 minutes. Serve.