



Caramelized Cabbage Pasta

with Toasted Sage-Walnut Pesto



20-30min



2 Servings

This pasta dish a pleasure to look at, but also a pleasure to eat! The trick is to get the cabbage nice and caramelized before proceeding with the rest of the recipe. The little bit of extra TLC pays off in the flavor department! We top the bowl with a crunchy pesto of toasted sage and walnuts.

What we send

- ¼ oz fresh sage
- 1 oz walnuts ²
- garlic
- 1 lemon
- ¾ oz Parmesan ¹
- 1½ lbs green cabbage
- 6 oz penne ³
- 1 pkt crushed red pepper

What you need

- olive oil
- kosher salt & ground pepper
- butter ¹

Tools

- medium saucepan
- microplane or grater
- medium skillet

Allergens

Milk (1), Tree Nuts (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 790kcal, Fat 47g, Carbs 77g, Protein 19g



1. Prep ingredients

Bring a medium saucepan of **salted water** to a boil.

Pick **sage leaves** from stems and finely chop; discard stems. Coarsely chop **walnuts**. Grate or finely chop **1 teaspoon garlic**. Zest **all of the lemon**; cut into wedges. Grate **Parmesan**, if necessary.

Halve **cabbage** through the core; remove core from one half and thinly slice crosswise (save rest for own use).



2. Toast walnuts & sage

Heat **2 tablespoons oil** in a medium skillet over medium. Add **sage** and **walnuts**; cook stirring, until walnuts are golden and fragrant, about 5 minutes. Transfer to a bowl; season with **salt**.



3. Caramelize cabbage

Heat **1 tablespoon oil** in same skillet over medium-high. Add **cabbage** and **½ teaspoon salt**; cook until deeply golden, 8-10 minutes. Stir in **half of the garlic** and cook until fragrant, about 1 minute.



4. Cook pasta

Meanwhile, add **pasta** to saucepan with boiling **salted water**. Cook until al dente, about 8 minutes. Reserve **¾ cup cooking water**, then drain.



5. Finish pasta

To skillet with **cabbage** over medium heat, add **pasta**, **half of the Parmesan**, **½ cup cooking water**, and **2 tablespoons butter**. Cook, stirring, until sauce becomes glossy and clings to pasta (add more cooking water, if needed), about 1 minute. Season to taste with **salt** and **pepper**.



6. Finish pesto & serve

To bowl with **walnut-sage mixture**, add **lemon zest**, **remaining garlic** and **Parmesan**, and a **pinch of crushed red pepper**; toss to combine.

Serve **cabbage pasta** with **sage-walnut pesto** and a **drizzle of oil** over top. Serve with **lemon wedges** and **any remaining crushed red pepper**. Enjoy!