



Unstuffed Cabbage & Pork Ragu

over Egg Noodles



30-40min



2 Servings

Here we take a classic Eastern European dish, the cabbage roll, and unstuff it for a stress-free dinner! We use all the traditional components like cabbage, ground pork, carrots, and tomato paste but without any of the fussing stuffing and rolling. The hearty ragu is served over tender egg noodles to soak up the sauce, with sour cream and fresh dill on top to cut the richness.

What we send

- garlic
- 4 oz carrot
- 12 oz savoy cabbage (use half)
- scallions
- 10 oz ground pork
- 6 oz tomato paste
- ½ oz apricot preserves
- 6 oz egg noodles ^{1,3}
- ¼ oz fresh dill
- 2 oz sour cream ⁷

What you need

- kosher salt & ground pepper
- olive oil
- butter ⁷
- apple cider vinegar (or white wine vinegar)

Tools

- large saucepan
- medium pot

Allergens

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 800kcal, Fat 27g, Carbs 90g, Protein 46g



1. Prep vegetables

Finely chop **1 teaspoon garlic**. Scrub **carrot**; trim ends and halve lengthwise, then thinly slice into half-moons. Halve **cabbage** through the core; remove and discard core from one half and cut cabbage crosswise into 1-inch pieces (save rest for your own use). Trim **scallions**, then thinly slice about ¼ cup.



4. Simmer ragu

Stir **sliced cabbage** into pot. Season with **salt** and **pepper**. Cook, stirring, until combined. Stir in **½ cup water**, then reduce heat to medium-low. Cover and cook until cabbage is very tender, about 15 minutes. Season to taste with **salt** and **pepper**.



2. Brown pork

Bring a large saucepan of **salted water** to a boil. Heat **1 tablespoon oil** in medium pot over medium-high. Add **pork, sliced scallions**, and **chopped garlic**. Season with **salt** and **pepper**. Cook, stirring occasionally and breaking meat up into large pieces, until pork is cooked through and beginning to brown, 4-5 minutes.



5. Cook egg noodles

Add **egg noodles** to boiling **salted water**. Cook, until al dente, about 6 minutes. Reserve **⅓ cup cooking water**, then drain noodles and return to saucepan. Add **1 tablespoon butter** and stir until melted.



3. Add carrots

Add **carrots, ¼ cup tomato paste**, and **1 tablespoon butter** to pot with **pork**. Cook, stirring, until tomato paste is brick red and carrots are barely tender, 2-3 minutes. Stir in **apricot preserves** and **2 teaspoons vinegar**.



6. Finish & serve

Coarsely chop **dill leaves and stems**. To the **ragu**, stir in **reserved cooking water**, **half of the dill**, and **1 teaspoon vinegar**. Season to taste with **salt** and **pepper**. Serve **cabbage and pork ragu** over **egg noodles** and garnish with **remaining dill** and **sour cream**. Enjoy!