



## Caramelized Cabbage in Smoky Tomato Sauce

with Sour Cream & Dill



40-50min



2 Servings

Inspired by the flavors of Hungarian goulash, this one-skillet wonder makes for a warming vegetarian main or a hearty side dish. We sear cabbage wedges, which gives it a delicious caramelized crust, then roast it in a smoky, rich tomato sauce sweetened with golden raisins. A drizzle of sour cream and a sprinkling of fresh dill fonds on top adds a pop of freshness to this homey recipe. (2-p plan serves 4; 4-p plan serves 8)

## What we send

- 1½ lbs green cabbage
- 8 oz tomato sauce
- 1 oz golden raisins <sup>12</sup>
- ¼ oz smoked paprika
- 2 (1 oz) sour cream <sup>7</sup>
- ¼ oz fresh dill

## What you need

- garlic
- olive oil
- kosher salt & ground pepper
- sugar

## Tools

- large ovenproof skillet

## Allergens

Milk (7), Sulphur dioxide and sulphites (12). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 230kcal, Fat 13g, Carbs 23g, Protein 4g



### 1. Prep ingredients

Preheat oven to 400°F with a rack in the center.

Halve **cabbage** through the core, then cut each half into 4 wedges. Finely chop **2 teaspoons garlic**.



### 2. Sear cabbage

Heat **2 tablespoons oil** in a large ovenproof skillet over medium-high. Working in batches if necessary, add **cabbage** and season with **salt**. Cook, without stirring, until lightly charred, 4–5 minutes. Flip and continue cooking until charred on second side, 4–5 minutes more. Transfer to a plate. Set skillet aside for step 3.



### 3. Make sauce

In same skillet, heat **1 tablespoon oil** over medium. Add **tomato sauce, chopped garlic, raisins** and **1 teaspoon smoked paprika**; cook, stirring, until fragrant and sauce is reduced to a paste, about 5 minutes. Stir in **½ cup water, ½ teaspoon salt** and **¼ teaspoon sugar**; bring to a simmer. Nestle **cabbage wedges** into sauce.



### 4. Roast cabbage

Transfer skillet with **cabbage** to center oven rack. Roast, uncovered until cabbage is very tender and caramelized around the edges and liquid is mostly evaporated, turning cabbage halfway through, 30–40 minutes total.



### 5. Prep sour cream & serve

Thin **sour cream** with **1-2 teaspoons water**, if desired, and season to taste with **salt** and **pepper**.

Serve **cabbage** with **sour cream** drizzled over top. Sprinkle with **dill fronds**. Enjoy!



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