



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 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
- garlic
- 8 oz tomato sauce
- 1 oz golden raisins ¹⁷
- ¼ oz smoked paprika
- 2 (1 oz) sour cream ⁷
- ¼ oz fresh dill

What you need

- olive oil
- kosher salt & ground pepper
- sugar

Tools

- large ovenproof skillet

Allergens

Milk (7), Sulphites (17). 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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