Browned Cabbage and Bow-Tie Pan

2 generous bowls of cabbage and bow-tie pasta · Active 20 min · Total 40 min

Skills: Easy

Ingredients

- 6 oz dry bow-tie pasta (170 g)
- 2 teaspoons neutral oil (10 ml), divided
- 4 cups cabbage cut into 1/2-inch/1.3 cm ribbons (450 g prepared)
- 1 medium onion, thinly sliced (100 g)
- 2 tablespoons butter (28 g), divided
- 1/2 teaspoon fine salt (3 g)
- 1/2 teaspoon ground black pepper (1 g)
- 1/2 cup reserved pasta cooking water (120 ml)

Set out

Large saucepan, 12-inch/30 cm heavy skillet, Colander, Tongs or wide spoon

Allergens

Wheat, Milk. Check labels and substitutions.

Make it

1. Bring a large saucepan of water to a boil and cook bow ties according to the package until tender. Reserve 1/2 cup/120 ml cooking water before draining.

2. Meanwhile, heat 1 teaspoon oil and 1 teaspoon of the butter in the skillet over medium-high heat. Add half the cabbage and half the onion in a loose layer. Cook for 6–8 minutes, turning occasionally, until browned and tender. Transfer to a bowl.

3. Repeat with remaining oil, another 1 teaspoon butter, remaining cabbage and onion. Return the first batch to the pan and add salt and pepper.

4. Add drained pasta, remaining butter and half the reserved water. Toss over medium heat for 1–2 minutes, adding the remaining measured water gradually until the pasta is lightly coated. Divide into two bowls.

Use the other half of the cabbage

A partial cabbage keeps better as a solid piece than as a bowl of exposed shreds. Wrap and refrigerate it for another cabbage recipe, slaw or soup. Cut only the amount needed for this pan, and check the remaining leaves before their next use.

A useful detail

Use green or white cabbage with firm leaves. A tightly packed five-cup measure may weigh far more than the stated amount, so the prepared weight is the clearest guide.

Keep it well

Refrigerate shallow portions within 2 hours, or 1 hour above 90°F/32°C, at 40°F/4°C or below for up to 3 days. Reheat with a little water to 165°F/74°C throughout. The cabbage remains flavorful but will lose some crisp edges after chilling.