

Cabbage and Pasta

Sautéed cabbage tossed with pasta makes an ideal side dish for your favorite meat!

Prep Time: 15 Minutes

Cook Time: 25 Minutes

Ready In: 40 Minutes

Yields: 6 servings

INGREDIENTS:

1 (12 ounce) package farfalle (bow tie) pasta

1 cup butter

1 medium head cabbage, chopped

1 medium onion, chopped

3 cloves garlic, minced

1/2 teaspoon salt

1/4 teaspoon pepper

DIRECTIONS:

1. Bring a large pot of lightly salted water to a boil. Add farfalle pasta, and cook for 8 to 10 minutes or until al dente; drain.
2. Melt the butter in a skillet over medium heat. Stir in the cabbage, onion, and garlic, and season with salt and pepper. Cook 15 minutes, or until the cabbage and onion are tender.
3. In a large bowl, toss together the cooked farfalle and the cabbage mixture. Serve warm.