



Caramelized Cabbage Pasta

with Toasted Sage-Walnut Pesto



20-30min



2 Servings

Red lentil penne makes this pasta dish a pleasure to look at, but also a pleasure to eat! The trick here is to make sure to get the cabbage nice and caramelized before proceeding with the rest of the recipe. The little bit of extra TLC pays off in the flavor department! We top the bowl with a winterized pesto with toasted sage and walnuts. Cook, relax, and enjoy!

What we send

- fresh sage
- garlic
- red lentil penne
- shredded cabbage blend
- crushed red pepper

What you need

- coarse kosher salt
- freshly ground pepper
- olive oil

Tools

- colander
- medium saucepan
- medium skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 779.0kcal, Fat 38.5g, Proteins 30.0g, Carbs 81.3g



1. Prep ingredients

Bring a medium saucepan of **salted water** to a boil. Pick **sage leaves** from stems and finely chop leaves. Coarsely chop **walnuts**. Peel and grate or finely chop **1 large clove garlic** (you should have about $\frac{3}{4}$ teaspoon). Grate **Parmesan**.



4. Cook pasta

Meanwhile, add **pasta** to boiling water and cook until al dente, about 8 minutes. Reserve $\frac{3}{4}$ cup **pasta water**, then drain pasta.



2. Toast walnuts & sage

Heat **2 tablespoons oil** in a medium skillet over medium. Add **sage** and **walnuts** and cook stirring, until walnuts are golden and fragrant, about 5 minutes. Transfer walnuts and sage to a bowl; season with **salt**. Reserve skillet for step 3 (no need to wipe out).



5. Finish pasta

Add **pasta, butter, $\frac{1}{2}$ cup pasta water**, and **half of the grated Parmesan** to the skillet over medium heat, and toss to coat. Cook, stirring, until sauce becomes glossy and clings to pasta (add more pasta water if needed), about 1 minute. Season to taste with **salt** and **pepper**.



3. Caramelize cabbage

Heat **1 tablespoon oil** in the same skillet over medium-high. Add **shredded cabbage blend**, and $\frac{1}{2}$ **teaspoon salt**, and sauté until deeply golden, 8–10 minutes. Stir in $\frac{1}{2}$ **teaspoon of the garlic** and cook until fragrant, about 1 minute.



6. Make pesto & serve

Add **remaining $\frac{1}{4}$ teaspoon garlic** to the **sage-walnut mixture** along with a **pinch crushed red pepper**, and **remaining Parmesan**, and toss to combine. Serve **pasta** with **sage-walnut pesto** sprinkled on top, a **drizzle of olive oil**, and a **few grinds black pepper**. Pass any **remaining crushed red pepper** at the table. Enjoy!