

Weeknight Caramelized Cabbage with Gnocchi

Ingredients

- ¼ cup olive oil
- ½ head green cabbage
- 1 medium-sized onion
- 3 gloves garlic
- ¼ tsp. ground nutmeg
- Salt and pepper, to taste
- 12-18 oz. package of gnocchi

Steps

1. Start by mincing your garlic, cutting the onions into thin slices, and coring the cabbage and chopping it roughly into 1-inch pieces.
2. Heat your oil to a medium heat in a large skillet with high sides. Add the garlic, onions, and cabbage, along with a little bit of salt to help the cabbage release moisture. Cook down for one hour, lowering the heat as you go, and stirring every few minutes so the cabbage shrinks and caramelizes, without getting brown and crispy too fast. When the cabbage reaches the end of its cook time, season with salt and pepper to taste and add the nutmeg.
3. To cook the gnocchi, simply add them to the hot skillet with the cooked cabbage, adding a little more oil or vegan butter if needed. Cook for around 10 minutes, or until the gnocchi are nice and crispy. Serve warm- you can top with some chopped parsley or red pepper flakes for a little more flavor or color if desired.

