



Cabbage and Noodles with Ham

Jacob · 30/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

4

Description

This Eastern European inspired dish with ham cabbage and noodles is a great way to use up leftover ingredients

Ingredients

- - 1/2 cup butter - 1 small onion
- chopped - 1 clove garlic
- chopped - 1 (2 pound) cabbage
- cored and coarsely chopped - 1 (16 ounce) package potato gnocchi - 2 cups cubed fully cooked ham - salt and black pepper to taste

Instructions

1. Heat butter in a large skillet over medium heat. Cook and stir onion and garlic in hot butter until onion has softened and turned translucent
2. about 5 minutes. Add cabbage; cook and stir until cabbage has softened
3. about 20 minutes. While cabbage is cooking
4. fill a large pot with lightly salted water and bring to a rolling boil over high heat. Cook gnocchi in boiling water until they float to the top
5. about 3 minutes; drain. Stir cooked gnocchi and ham into cabbage mixture and cook until heated through. Season with salt and black pepper. Cook's Note You can cut down on the butter a bit by adding or substituting some olive oil or chicken broth. But I wouldn't cut out too much!