



Cabbage and Gnocchi

Jacob · 30/09/2024



Prep Time

32 mins

Difficult

Medium

Servings

6

Description

This is a Polish comfort food with an Italian flare Haluski cabbage and noodles is a popular budgetfriendly Polish dish I had some cabbage in the fridge and some gnocchi in my pantry so I decided to stir up some fun I loved the way it turned out Sprinkled with Parmesan cheese it is even more savory and delish

Ingredients

- - 1 (16 ounce) package gnocchi - ¼ cup butter
- divided
- or more as needed - 2 tablespoons olive oil - 1 onion
- chopped - 1 head cabbage
- shredded - 1 clove garlic
- minced - 1 pinch red pepper flakes - salt and ground black pepper to taste - 1 teaspoon grated Parmesan cheese
- or to taste

Instructions

1. Bring a large pot of lightly salted water to a boil. Cook gnocchi in the boiling water until they float to the top
2. 2 to 4 minutes. Melt 2 tablespoons butter and olive oil in a Dutch oven over medium-high heat. Add onion; saute until softened
3. about 5 minutes. Stir in cabbage
4. garlic
5. and red pepper flakes. Season with salt and pepper. Cook and stir until cabbage is translucent but still crunchy
6. 5 to 7 minutes. Toss cooked gnocchi into the cabbage until combined. Sprinkle Parmesan cheese on top.