

Butter-Braised Cabbage with Cream and Garlic

Make this your new go-to recipe for dealing with cabbage!

BY [CHRISTOPHER MICHEL](#) PUBLISHED: JAN 2, 2024

Yields:

4 serving(s)

Prep Time:

10 mins

Total Time:

30 mins

Ingredients

- 3 Tbsp.** unsalted butter
- 3** cloves garlic, chopped
- 1/2** small head green or 1 head savoy cabbage, thinly sliced
- Kosher salt and freshly ground black pepper
- 2/3 cup** heavy cream
- 1 Tbsp.** toasted sesame seeds

Directions

Step 1

Melt butter in a large pan over low heat. Add garlic and cook until fragrant, 1 to 2 minutes. Add cabbage and 2 tablespoons water. Cook, covered, stirring occasionally, until cabbage is soft, 16 to 20 minutes. Season with salt and pepper. Stir in cream and cook until warm, about 1 minute. Serve topped with sesame seeds.