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Butter-Braised Cabbage with Cream and Garlic

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

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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.