

Braised cabbage and apple wedges with pecorino - serves 4



Ingredients

- 1 cabbage, trimmed
- 2 apples (such as braeburn)
- 1 tbsp olive oil, plus extra for drizzling
- 30g unsalted butter
- 300ml hot vegetable stock
- 30g soft fresh breadcrumbs
- 1 unwaxed lemon, zest
- 1 tbsp pine nuts

Method

- Preheat the oven to 180°C, gas mark 4. Cut the cabbage into 4 wedges (or 6, if it's large). Cut the apples into quarters, removing the cores. Put a large, wide ovenproof frying pan or casserole dish over a medium heat and add the oil and butter. Season and fry the cut sides of the cabbage and apple wedges for 8-10 minutes, turning halfway through, until lightly charred. Remove from the heat and arrange the cabbage cut-sides up in the pan. Pour in the stock, cover and bake for 20-25 minutes.
- Meanwhile, in a medium bowl, mix together the breadcrumbs, lemon zest and pine nuts, along with a drizzle of oil. Remove the pan from the oven and increase the temperature to 200°C, gas mark 6. Scatter the breadcrumb mixture over the cabbage wedges and return to the oven, uncovered, for 10 minutes, until the topping is golden and crisp. Shave over the pecorino to serve.
- **Cook's tip:** This dish makes a lovely side to roast pork or chicken but equally it can be enjoyed as a meal itself, served with crusty bread to mop up the delicious juices.

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