

Penne with Cabbage

Ingredients

½ cup olive oil
1 small green cabbage, cored and cut into 1-inch pieces
4 cloves garlic, smashed and peeled
2 tablespoons butter
½ teaspoon crushed red pepper
1 pound penne
½ cup grated sharp provolone, plus more for garnish

Directions

1. Start a large pot of boiling water for the pasta
2. In a large skillet, warm olive oil over medium-high. Add cabbage; cook until golden, 7 to 8 minutes.
3. Add garlic, butter and crushed red pepper; cook 3 minutes. Turn off heat. Cover to keep warm.
4. Cook the pasta until al dente. Drain and reserve 1 cup pasta water.
5. Add pasta to cabbage mixture. Add pasta water if needed.
6. Stir in ½ cup cheese. Season; sprinkle with more cheese.

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