



# Charred Cabbage and Friends

## by Michael Symon



Charred cabbage basted with brown butter and miso, finished with a savory yogurt-bacon vinaigrette, avocado, herbs, and pickled red onions.

**Prep Time:**

10 Mins

**Cook Time**

20 mins

**Serves:**

3-4 Servings

**Level:**

Intermediate

### Ingredients

- 1 large green cabbage
- 6 slices bacon
- 2 tablespoons unsalted butter
- 1-2 teaspoons white miso paste
- $\frac{1}{2}$  cup plain Greek yogurt
- 1 ripe avocado, diced
- 2 scallions, thinly sliced
- 1 tablespoon Dijon or grain mustard
- Juice of  $\frac{1}{2}$  lemon
- Splash vinegar (any mild vinegar)
- Extra-virgin olive oil
- Pickled red onions
- Flat-leaf parsley or cilantro
- Black pepper

### Instructions

#### Step 1

Cut the cabbage into thick rounds, keeping the core intact so the slices hold together during cooking.

#### Step 2

In a large pan over medium heat, cook the bacon until crisp and the fat is fully rendered. Remove the bacon and set it aside, leaving the fat in the pan.

#### Step 3

Place the cabbage rounds into the hot bacon fat. Sear until deeply charred on one side, then flip and char the other side.

#### Step 4

Add the butter and miso to the pan. As the butter melts, baste the cabbage continuously until it becomes tender and glossy.

#### Step 5

In a bowl, whisk together the yogurt, mustard, lemon juice, vinegar, olive oil, sliced scallions, and a spoonful of the reserved bacon fat to form the dressing.

#### Step 6

Transfer the charred cabbage to a serving plate.

### Serving & Finishing

- Spoon the dressing over the top.
- Finish with the reserved bacon, avocado, fresh herbs, and pickled red onions.