



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
- ½ cup plain Greek yogurt
- 1 ripe avocado, diced
- 2 scallions, thinly sliced
- 1 tablespoon Dijon or grain mustard
- Juice of ½ 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.