



Slow Cooker Garlic Parmesan Whole Cabbage with Herbs

Description

Ingredients

1 large cabbage (approximately 2-3 pounds)
4 cloves of garlic, minced
1/2 cup grated Parmesan cheese
1/4 cup olive oil
1/2 teaspoon dried thyme
1/2 teaspoon dried rosemary
1/2 teaspoon dried oregano
Salt and pepper to taste
1 cup vegetable or chicken broth

Directions

1. Remove the outer leaves of the cabbage and cut out the core, creating a cavity for the seasoning.
2. In a small bowl, combine the minced garlic, Parmesan cheese, olive oil, dried thyme, rosemary, oregano, salt, and pepper.
3. Rub the garlic mixture generously inside the cavity and over the outer leaves of the cabbage.
4. Place the cabbage in the slow cooker and pour the vegetable or chicken broth around it.
5. Cover and cook on low for 6-8 hours or until the cabbage is tender and easily pierced with a fork.
6. Once cooked, carefully remove the cabbage from the slow cooker and let it rest for a few minutes before slicing it into wedges.
7. Serve warm, spooning any remaining broth from the slow cooker over the cabbage for added flavor.

Variations & Tips

For a change of flavor, try using grated Pecorino Romano instead of Parmesan, adding a slightly sharper taste to the dish. If you prefer a spicy kick, a pinch of red pepper flakes can be mixed with the garlic and herbs. For a more robust aroma, fresh herbs like thyme, rosemary, and oregano can be used in place of dried ones. Additionally, for a vegan version, substitute the Parmesan cheese with nutritional yeast to maintain a cheesy flavor without dairy.

Category

1. Crockpot Recipes

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