

PAPPARDELLE WITH SWEET CABBAGE IN SAGE CREAM SAUCE

- 2 tablespoons olive oil
- $\frac{2}{3}$ cup minced shallots (about 2 are shallots)
- 4 teaspoons minced garlic (about 4 large cloves)
- 1 cup whipping cream
- 1 tablespoon finely minced fresh sage
- 1 teaspoon salt
- $\frac{1}{4}$ teaspoon freshly-ground black pepper
- $\frac{1}{4}$ teaspoon ground nutmeg
- $\frac{1}{2}$ pound dry pappardelle (or fettuccine)
- 1 green cabbage, about 2 $\frac{1}{2}$ pounds, quartered, cored, and cut into $\frac{1}{2}$ -inch-thick slices
- $\frac{2}{3}$ cup freshly-grated Parmigiana cheese, plus more for serving

1. Bring a 4-quart pot of water to boil; add about 2 teaspoons of salt.
2. Meanwhile, heat the olive oil in a small nonstick skillet over medium heat; add the shallots and garlic and cook until warmed through, about 2 minutes.
3. Add the cream, sage, salt, pepper, and nutmeg to the skillet and stir to combine; simmer, uncovered, until slightly thickened, about 3 minutes. Set aside.
4. Add the pappardelle to the boiling water and cook according to package instructions.
5. When the pappardelle has 6 minutes of cooking time left, add the cut-up cabbage to the pot; cover to return to a boil; continue cooking until the pasta is al dente, about 10 to 12 minutes total.
6. Drain the pasta and cabbage well; transfer to a large, shallow serving bowl, add the cream sauce and Parmesan.
7. Serve hot, garnished with additional sage sprigs and additional grated Parmesan cheese , if desired.

Yield: 4 main-course servings, 8 side-dish servings.