

Caramelized Cabbage and Walnut Pasta

25 minutes

Recipe by Hetty McKinnon



Ingredients

2 leeks	4 oz pecorino cheese
4 garlic cloves	1 lemon
1/2 green cabbage	Olive oil
1 lb spaghetti	Salt and pepper
2 tsp fennel seeds	100 grams of walnuts
	2 tbsp unsalted butter (optional)



Instructions

1. Thinly slice the cabbage and leeks. Finely chop the garlic.
2. Heat a large pot over medium. Add several glugs of olive oil and a couple knobs of butter (optional) to the pot. Add leeks, garlic, cabbage, 2 tsp of fennel seeds and 1 tsp of salt. Cook for 3-4 minutes until wilted. Cover, reduce heat to low and cook for 10 minutes.
3. Remove lid and stir, then cover and cook for an additional 5 minutes. Season to taste.
4. Meanwhile, bring a large pot of salted water to a boil. Add spaghetti and cook according to package instructions. When it is ready do not drain but instead use tongs to drag the pasta out of its cooking water and straight into the pot with the cabbage. Grate in the pecorino cheese, a few grinds of black pepper, and the juice from 1/2 the lemon. Toss well.
5. Portion onto plates, top with walnuts and serve. Add any fresh herbs you have available if you like.