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I think cabbage is underrated – and if you saw my last recipe, you know I’m on a mission to prove how delicious it can be. This dish takes humble cabbage to a whole new level. These braised cabbage wedges are seared until golden, then cooked gently until tender, topped with crispy pancetta, caramelized onions, and finished with a silky white wine cream sauce.

It’s rustic, cozy, and full of rich Italian flavors. The cabbage becomes buttery-soft inside but still holds its shape, making it a beautiful holiday or winter side dish. Serve it with roasted meats, chicken, or even your favorite pasta. This is the kind of simple comfort food that surprises everyone.

**Things to know about this Braised**

# Cabbage Wedges with Pancetta

This dish reheats beautifully, and the flavors deepen even more the next day. You can make the pancetta-onion mixture ahead of time and simply sear and braise the cabbage when you're ready. If you prefer a thicker sauce, simmer it uncovered for a few extra minutes before adding the cabbage back in.

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## Variations

- **Smoky Version:** Use smoked pancetta or add a pinch of smoked paprika.
- **Cheese Swap:** Try Pecorino Romano for a sharper bite.
- **Add Mushrooms:** Sauté sliced mushrooms with the onions for extra richness.
- **Lighter Option:** Swap heavy cream for half-and-half (sauce will be thinner).

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If you love cozy Italian comfort food, you might also enjoy:

- **Cabbage & Apple Holiday Slaw**
- **Italian Escarole & Beans with Sausage**

- Creamy Italian Sausage Risotto

# Braised Cabbage Wedges with Pancetta



## For the Cabbage

- 1 medium green cabbage, cut into 6 wedges
- Olive oil
- Salt and black pepper

## Pancetta & Onion Mixture

- 4 ounces diced pancetta
- 1 medium yellow onion, thinly sliced

## Creamy White Wine Sauce

- $\frac{1}{2}$  cup white wine
- 1 cup heavy cream
- $\frac{1}{2}$  cup grated Parmesan
- 1 tsp Dijon mustard
- Fresh thyme or parsley (optional)

### 1. Prep the cabbage

Cut the cabbage into 6 wedges, keeping the core intact so each wedge stays together. Season with salt and

pepper.

## **2. Sear the wedges**

Heat olive oil in a large skillet over medium-high heat. Add the cabbage wedges, cut side down, and sear until golden brown, about 3–4 minutes per side. Remove from the skillet and set aside.

## **3. Cook pancetta and onions**

In the same skillet, add the pancetta. Cook until crisp, then add the sliced onions. Sauté until the onions are soft and caramelized, about 8–10 minutes.

## **4. Deglaze with wine**

Pour in the  $\frac{1}{2}$  cup white wine and scrape up any browned bits from the bottom of the skillet. Let the wine simmer for 1–2 minutes to reduce slightly.

## **5. Make the cream sauce**

Add the heavy cream, Parmesan, and Dijon. Stir until the sauce is smooth and gently bubbling.

## **6. Return the cabbage**

Nestle the seared cabbage wedges back into the pan. Spoon some sauce over the top.

## **7. Braise**

Reduce the heat to low, cover, and cook for 15–18 minutes, or until the cabbage is tender but still holds its shape.

## **8. Serve**

Spoon extra sauce over the cabbage and top with fresh herbs if desired.