

Braised Cabbage Wedges with Pancetta

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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.

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

- Creamy Italian Sausage Risotto

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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.