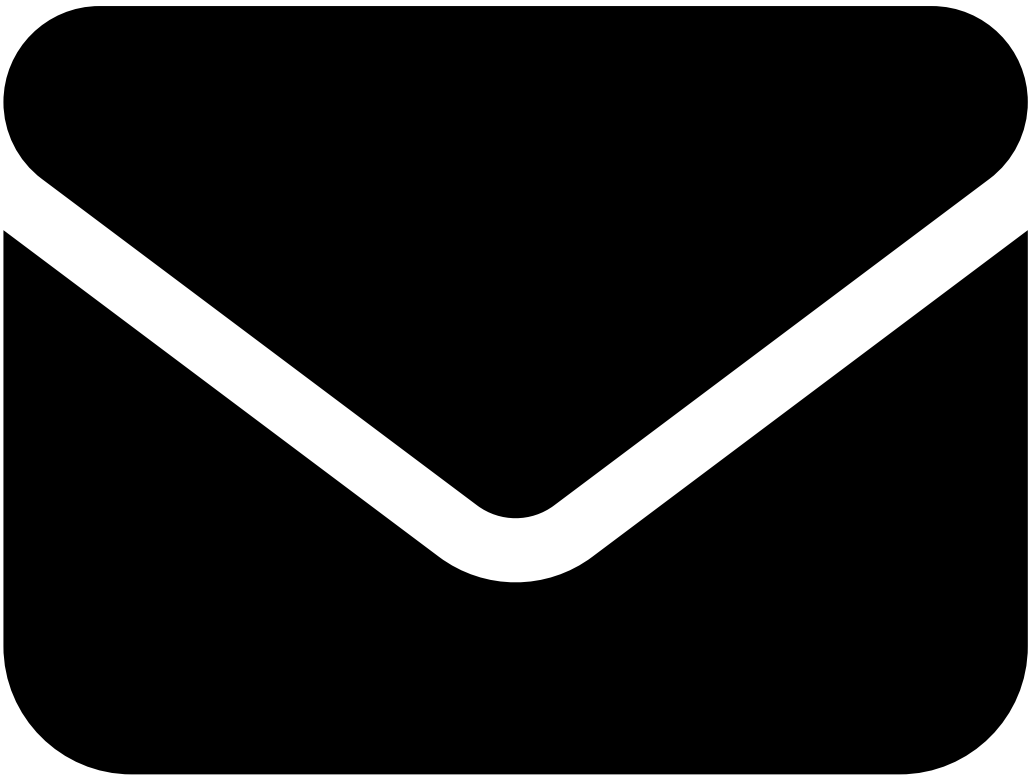
Cabbage and Pancetta Pasta

Cabbage and Pancetta Pasta

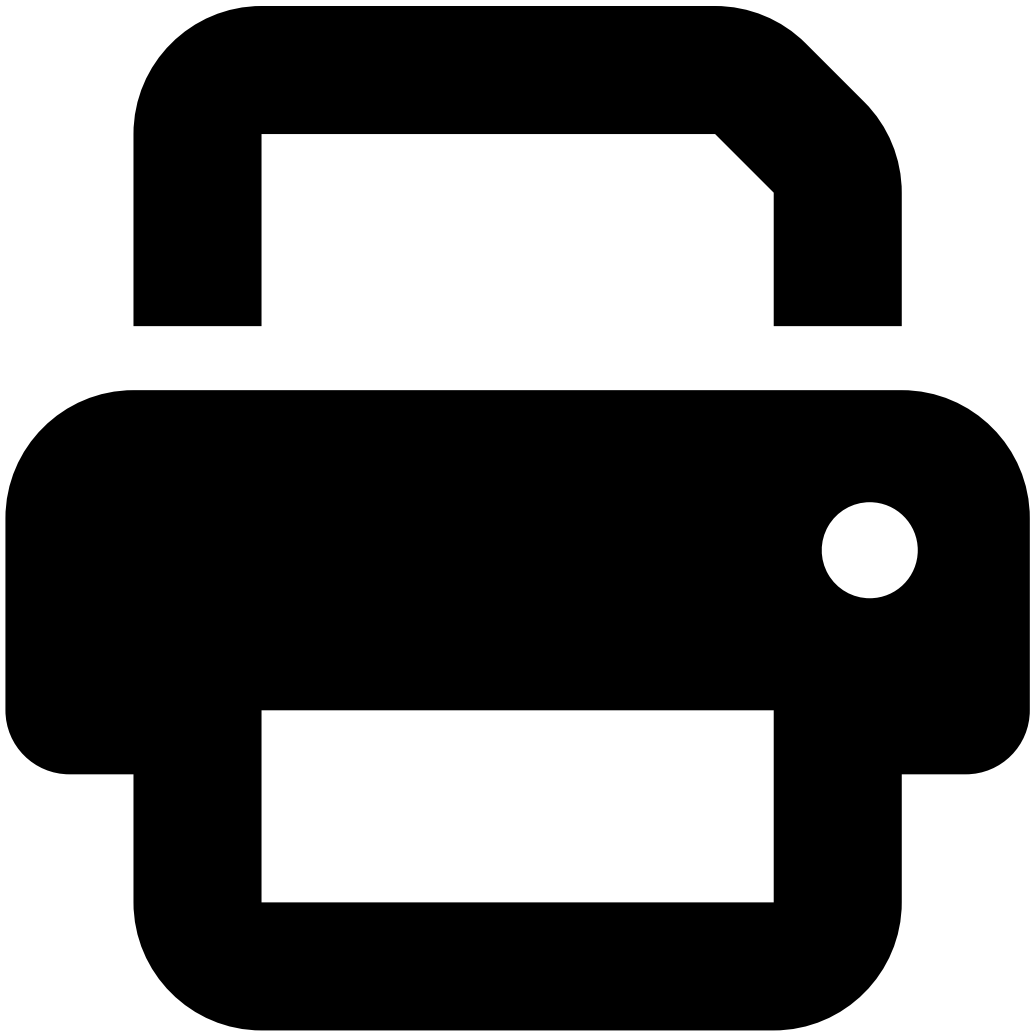
This post may contain affiliate links, that help support this blog. If you make a purchase through these links, I may earn a commission—at no cost to you. For more information read my disclosure policy.








SMS



This cabbage and pancetta pasta recipe is easy to make and full of Italian flavor.
Crispy pancetta, wilted savory cabbage in a light cream sauce toss in some pasta and you a delicious dinner, family and friends will love.

Not only is this Pasta recipe delicious it’s quick, its ready and on your table in less than 30 minutes, making it prefect for busy weeknight family meals, and it’s fancy enough for a first course Saturday night dinner with friends!!!

3 Variations for this Pancetta and cabbage pasta

The first option you have in this Pancetta and pasta recipe is what shape or flavor pasta you use. I used medium shaped shells. Any shape or flavor pasta works in this recipe Use

what fits your lifestyle and taste.

Second, pancetta is the Italian version of bacon. The difference is between bacon, pancetta is uncured. If you don't have pancetta use bacon it's a workable substitute in most recipes that call for pancetta.

And third, you can use white wine, or vegetable broth in place of the chicken broth.

Lastly, it's a good idea to get in the habit of always reserving more pasta water than the recipe calls for to use if the sauce is too thick.

One more thing, if you make tis Pancetta and cabbage pasta recipe please leave me a comment. I love hearing from you!!!!

Cabbage and Pancetta Pasta



Shell pasta is coated in a creamy sauce with tender Napa cabbage, crispy pancetta, onions, garlic, and red pepper flakes for a savory, comforting dish.

- 1 lb medium shells
- 4 cups shredded Napa cabbage
- 1 cup diced pancetta
- 1 tbsp each butter and olive oil
- 1 each small chopped red and yellow onion
- 2 tbsp chopped garlic
- 1 tbsp red pepper flakes

- 1 cup reserved pasta water
- 1 cup chicken stock
- 1 cup heavy cream
- 1 cup grated parmesan cheese
- 2 tbsp chopped Italian parsley
- Salt and pepper to taste

1. Cook pasta according to package directions reserving 1 cup of the water before draining.

2. Meanwhile in a large saute pan bring the olive oil and butter to medium heat
3. Add the pancetta render until crisp
4. Add the onions and garlic saute until tender and just beginning to brown
5. Add the cabbage, sprinkle with the pepper flakes and saute until limp
6. Add the reserved pasta water, chicken stock, cream and 1/2 of the parmesan cheese simmer covered 15 minutes
7. Toss the pasta in the sauce top with the remaining parmesan cheese sprinkle with the Italian parsley