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Tuscan Cabbage and Mushrooms

Prep Time: 15 mins

Cook Time: 30 mins

Total Time: 45 mins

Ingredients

- 2 medium leek(s), white and light green parts only
- 3 teaspoon butter, divided
- 1 ounce(s) pancetta, or bacon, finely cubed
- 1/4 teaspoon salt, divided
- 1/4 teaspoon pepper, black ground, divided
- 1/2 cup(s) broth, reduced-sodium chicken, or water, divided, plus more as needed
- 6 cup(s) cabbage, savoy, thinly sliced
- 8 ounce(s) mushrooms, shiitake, stems removed



Preparation

1. Cut leeks in half lengthwise; rinse thoroughly under water. Cut crosswise into thin slices, place in a colander and rinse again.
2. Heat 2 teaspoons butter in a 12-inch cast-iron skillet over low heat, add pancetta (or bacon) and cook, stirring, until almost crisp. Transfer to a paper towel-lined plate with a slotted spoon.
3. Add the remaining 1 teaspoon butter and the leeks to the pan. Season with 1/8 teaspoon each salt and pepper and add 1/4 cup broth (or water); simmer, covered, until tender, about 5 minutes.
4. Add cabbage and the remaining 1/4 cup broth (or water); season with the remaining 1/8 teaspoon each salt and pepper. Cover and simmer until tender, about 15 minutes. (Check the cabbage after 5 minutes; if necessary, add more broth or water, a tablespoon at a time, to prevent scorching.)
5. Stir in mushrooms; cover and continue simmering until the vegetables are tender, 5 to 7 minutes more. Serve sprinkled with the reserved pancetta (or bacon).