Cabbage&Petite Tomato Pasta

NIBBLEDISH CONTRIBUTOR

Ingredients

Makes 1 Serving

100-150g Spaghetti
100g Cabbage
15 Petite or Cherry Tomatoes, halved
2 Cloves Garlic, thinly sliced
2 tbsp Olive Oil
Salt & Pepper
Parmesan Cheese

Instructions

Cabbage + Pasta is unlikely combination but in Japan it's pretty big. In fact, the crunchy texture of cabbage and al dente pasta are quite good friends. So if you are looking for something new, this may be quite a hit.

Boil 2 liters of water, and chuck a handful of sea salt when it comes to boil.

Wash and cut the cabbage into 3*4cm and put aside.

In a large pan, heat olive oil with garlic really slowly to make an instant infused oil. Add petite tomato and sautee, season it with salt and pepper.

1 minute. before the pasta is ready, toss in the cabbage. Drain water, making sure to save some pasta water.

Add pasta and cabbage into the pan and toss, serve it with Parmesan cheese.