

Slow Cooker Creamed Cabbage

Ingredients

Veggies

- 1 med green cabbage, chopped
- 1 med onion, sliced
- 3 cloves garlic, minced

Creamy Broth

- 2 C vegetable broth
- 1 C heavy cream
- 2 T butter
- 1 t thyme
- ½ t nutmeg, ground
- Salt & pepper to taste

Finish

- ¼ C grated Parmesan cheese
- Fresh parsley, for garnish

Directions

1. Add chopped cabbage to the slow cooker. Top with onion and garlic.
2. Pour in vegetable broth. Add butter, thyme, nutmeg, salt, and pepper. Stir gently.
3. Cover and cook on LOW 6–8 hours or HIGH 3–4 hours until cabbage is very tender.
4. About 30 minutes before serving, stir in heavy cream and Parmesan. Let heat through.
5. Taste and adjust seasoning. Garnish with parsley and serve hot.

Tips

- Stir gently so cabbage keeps some texture
- Add extra Parmesan for a thicker, richer finish
- Great alongside roasted meat or over rice