

## Buttery Caramelized Cabbage with Farro, Peas and Spring Herbs

Recipe by Chef Katie Reicher  
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Total Time: 30 minutes

Serves: 4

### **Ingredients**

1½ cups farro

Kosher salt

1 cup fresh or frozen English peas

2 tablespoons olive oil, plus extra as needed

1 small head green or Savoy cabbage, about 1 pound

8 tablespoons butter

½ medium yellow onion, thinly sliced

3 tablespoons water

¾ cup chopped soft herbs, preferably a mix of mint, dill, and basil, plus extra to garnish

3 lemons, zested and juiced

### **Directions**

1. Add farro to a medium pot with a pinch of salt. Fill pot with enough water to cover farro by 1 inch. Boil over high heat, then reduce to a simmer and cover. Cook until grains are tender, 15-20 minutes. Uncover, stir in peas. Cook until peas are plump and warmed through. Drain and transfer everything to a bowl. Drizzle with about 2 tablespoons olive oil and season with salt.
2. Meanwhile, halve cabbage through the core. Cut each half into 2-inch-thick wedges, leaving core intact so wedges hold their shape. Set a large skillet over medium-high heat. Add 2 tablespoons butter, followed by half the cabbage wedges, laying them flat side down. Sear until golden brown, about 3-4 minutes per side. Set cooked cabbage aside and repeat with remaining wedges and more butter. Once all are cooked, nestle them back in the pan and sprinkle onions around them. Cook until onions soften, about 3 minutes.
3. Scatter over remaining butter and season with salt. Reduce heat to medium-low and add 3 tablespoons water. Cover and cook until cabbage is tender at its thickest point and onions are sweet. Uncover and continue cooking, basting wedges in pan drippings, until excess water cooks off, 1-2 minutes.
4. Toss herbs through farro mixture. Season with lemon juice, zest and salt to taste. To serve, pile grains on a platter and arrange cabbage and onions overtop. Drizzle over pan drippings and garnish with extra herbs.