

Sheet-Pan Kielbasa with Cabbage and Beans
By Ali Slagle
The New York Times, "24 Kid-Friendly Recipes"
March 19, 2023

Servings: 4
Time: 35 Minutes

INGREDIENTS

1 medium Savoy cabbage (2 to 2½ pounds), cut through the root into 1-inch-thick wedges
¼ cup extra-virgin olive oil, plus more for tossing the cabbage
Kosher salt (such as Diamond Crystal) and black pepper
8 ounces to 1-pound smoked kielbasa, diagonally sliced ¼-inch thick
¼ cup red wine vinegar
¼ cup finely chopped fresh dill
1 shallot, finely chopped
4 teaspoons Dijon mustard
1 (14-ounce) can white beans, such as great Northern or cannellini, drained and rinsed

PREPARATION

1. Heat oven to 450 degrees. Add the cabbage to a rimmed baking sheet and toss with olive oil, salt and pepper to coat. Arrange in an even layer, then scatter the kielbasa on top. Roast without flipping until cabbage is tender and charred in spots and the kielbasa is deeply golden, 25 to 30 minutes.
2. Meanwhile, in a medium bowl, stir together ¼ cup olive oil with the vinegar, dill, shallot, mustard, 2 teaspoons salt and a few grinds of pepper. Add the beans and stir to combine.
3. Divide the cabbage and sausage among plates and spoon the beans and vinaigrette on top.