

Savory Haluski - A Simple and Soul-Warming Weeknight Meal

cabbage, onions, and noodles



TIME
30 min

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INGREDIENTS

- 1 tbsp butter
- $\frac{1}{2}$ lb egg noodles (or pasta of choice)
- 1 medium onion, thinly sliced
- 2 cups cabbage, shredded
- 1 tbsp olive oil
- Salt and black pepper, to taste
- $\frac{1}{2}$ tsp caraway seeds (optional)
- ... cup chicken broth or vegetable broth
- Fresh parsley, chopped (optional, for garnish)

DIRECTIONS

1. Step 1: Cook the Noodles: Bring a pot of salted water to a boil.
2. Cook egg noodles until al dente according to package directions.
3. Drain and set aside.
4. Step 2: SautØ the Onion: In a large skillet or sautØ pan, heat butter and olive oil over medium heat.
5. Add sliced onions and cook for 5-7 minutes, stirring occasionally, until golden and soft.
6. Step 3: Add the Cabbage: Stir in the shredded cabbage.
7. Cook for another 5 minutes, until wilted and starting to brown slightly.
8. Step 4: Simmer and Season: Add chicken or vegetable broth, caraway seeds (if using), salt, and pepper to taste.
9. Let the mixture simmer for 3-4 minutes, until the cabbage is fully tender and the flavors have melded.
10. Step 5: Combine with Noodles: Add the cooked noodles to the skillet.
11. Toss everything together until well coated and heated through.
12. Taste and adjust seasoning if needed.
13. Step 6: Garnish and Serve: Transfer to a serving bowl or plate.
14. Sprinkle with chopped parsley, if desired.
15. Serve hot, either as a main course or as a hearty side dish.

TIPS FOR SUCCESS

Use egg noodles for traditional texture, but bowtie, rotini, or even spaghetti works in a pinch.

Don't overcook the cabbage -you want it tender, not mushy.

Add a splash of vinegar or lemon juice at the end for brightness.

To make it richer, stir in a little sour cream just before serving.

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Original recipe: <https://chefmaniac.com/savory-haluski-a-simple-and-soul-warming-weeknight-meal/>