

Cabbage and Sausage Skillet: The Cheap, Hearty Dinner My Grandma Made Every Week

Cabbage + sausage = a lot of food for not much money.



TIME
30 min

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INGREDIENTS

1 tbsp oil or butter (or a mix of both)
14 oz smoked sausage (kielbasa or andouille), sliced into coins
1 medium onion, sliced
1 small head green cabbage, cored and sliced (about 6-8 cups)
3 cloves garlic, minced
1/2 tsp salt (start light-sausage is salty)
1/2 tsp black pepper
1/2 tsp paprika (optional but great)
2-4 tbsp chicken broth or water (for steaming/softening cabbage)
Optional: 1 tbsp apple cider vinegar (adds a bright finish)
Optional add-ins:
1-2 potatoes, diced small (parboil or microwave first for speed)
Bell pepper strips
A pinch of red pepper flakes
Dijon mustard stirred in at the end (1 tsp)

DIRECTIONS

1. Brown the sausage.Heat a large skillet over medium-high. Add oil/butter and sausage slices. Cook 3-5 minutes until browned. Remove to a plate.
2. Cook the onion.In the same skillet, add onion and cook 2-3 minutes until softened.
3. Add cabbage + season.Add sliced cabbage, salt, pepper, and paprika. Toss well with the onions and pan drippings.
4. Steam and soften.Add broth/water, cover, and cook 6-8 minutes, stirring once or twice, until cabbage starts to soften.
5. Finish with garlic and sausage.Uncover, add garlic and return sausage to the pan. Cook 2-3 minutes more until everything is hot and the cabbage is tender.
6. Brighten (optional).Stir in a splash of apple cider vinegar right at the end for that "wow, what is that?" flavor.

SWAPS & NOTES

Sausage: Kielbasa is classic; andouille adds heat; turkey sausage works too.

Cabbage: Green cabbage is traditional; savoy is softer; red

cabbage works but changes the look.

Cook cabbage less and skip the broth.

Step-by-step instructions Brown the sausage.

TIPS FOR SUCCESS

Those browned bits are your flavor base.

Slice cabbage evenly so it cooks at the same rate.

Sausage can be salty-taste at the end.

Cook uncovered longer, stirring occasionally, to get those golden edges.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/cabbage-and-sausage-skillet-the-cheap-hearty-dinner-my-grandma-made-every-week/>