

Kalua Pork & Cabbage Recipe for an Easy Hawaiian-Inspired Comfort Meal

1 head green cabbage, about 3 pounds



TIME
15 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

- 1 head green cabbage, about 3 pounds
- 2 cups kalua pork
- 1 cup kalua pork drippings or chicken broth

DIRECTIONS

1. Prep the cabbage: Cut the green cabbage into large squares, about 2 inches each.
2. Add everything to the pan: Place all of the cabbage into a saucepan or large pot.
3. Top the cabbage with the kalua pork and pour in the kalua pork drippings or chicken broth.
4. Bring to a boil: Cover the pan with a lid and turn the heat to high.
5. Cook until the liquid begins to boil.
6. Simmer until tender: Reduce the heat to medium and cook for about 15 minutes, until the cabbage is tender and steamy.
7. Finish to your liking: Remove the lid, stir everything together, and continue cooking for a few more minutes until the cabbage is as soft as you like.
8. Serve: Remove from the heat and serve hot, ideally with rice.

SWAPS & NOTES

Kalua pork drippings add the most flavor because they carry all that rich, smoky seasoning from the pork itself.

If you have them, they are a fantastic choice for this recipe.

Chicken broth is a good substitute if you do not have pork drippings.

It still gives the cabbage enough moisture and savory base to cook down beautifully.

TIPS FOR SUCCESS

Larger pieces cook down nicely without disappearing too quickly into the pot.

If your kalua pork is already very salty, taste the dish before adding any extra seasoning.

Stir gently once the cabbage softens so the pork and cabbage mix evenly without breaking the cabbage down too much.

If you like very soft cabbage, let it cook uncovered for a few extra minutes at the end.

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

Original recipe: <https://chefmaniac.com/kalua-pork-cabbage-recipe-for-an-easy-hawaiian-inspired-comfort-meal/>