

How I Turn Leftover Kalua Pork Into a Comforting One-Pan Meal

Minimal ingredients, maximum flavor:



TIME
20 min

METHOD
Slow cooker

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INGREDIENTS

1 head green cabbage (about 3 lbs), chopped into 2-inch squares
2 cups cooked Kalua pork
1 cup Kalua pork drippings (or chicken broth if drippings aren't available)
Steamed white rice for serving
A dash of soy sauce or Hawaiian sea salt to taste
A sprinkle of chopped green onions or chili flakes if you want some heat

DIRECTIONS

- 1. Chop the Cabbage:** I start by cutting the cabbage into big square chunks-about 2-inch pieces. No need to be precise here. You want hearty pieces that won't wilt to nothing during cooking.
- 2. Layer It in the Pan:** I grab a large saucepan or deep skillet and pile in all the cabbage first. Then I spread the shredded Kalua pork evenly over the top. Finally, I pour the drippings or broth over everything. If I've got leftover pan juices from roasting or slow-cooking the pork, I always use that-it brings unbeatable flavor. Chicken broth works just fine too, especially if it's low-sodium.
- 3. Steam and Simmer:** I place the lid on the pan and turn the heat up to high until the liquid starts to boil. Once it's bubbling, I lower the heat to medium and let it simmer for about 15 minutes. The steam softens the cabbage while the pork warms through and starts to soak into the greens.
- 4. Finish and Stir:** Once the cabbage is mostly tender, I remove the lid and give the whole thing a good stir. This helps distribute the flavor and lets any excess liquid reduce slightly. I cook it uncovered for another 3-5 minutes, or longer if I want the cabbage super soft and almost melt-in-your-mouth tender.

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

Original recipe: <https://chefmaniac.com/how-i-turn-leftover-kalua-pork-into-a-comforting-one-pan-meal/>