

# Linguine with Red Cabbage

From – *delish.com*

6 Tbsp extra-virgin olive oil  
2 medium red onions, very thinly sliced  
4 cloves garlic, minced  
8 cups red cabbage, thinly sliced  
1 pound linguine  
Salt and freshly ground pepper  
1 cup Greek feta cheese, crumbled

- In a large, deep skillet, heat the olive oil.
- Add the sliced onions, cover, and cook over moderately low heat, stirring occasionally, until they are very soft, about 10 minutes.
- Add the minced garlic and cook, stirring, until fragrant, about 3 minutes.
- Add the sliced red cabbage, cover, and cook, stirring occasionally, until the cabbage is tender, about 20 minutes.
- Meanwhile, in a large pot of boiling salted water, cook the linguine until it is al dente. Drain the pasta well, reserving 1 cup of the pasta cooking water. Return the pasta to the pot.
- Scrape the cabbage over the pasta. Add the reserved pasta cooking water and toss well. Season with salt and pepper. Transfer to bowls, top with the feta, and serve.



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