

Braised Napa Cabbage and Leeks with Grapefruit Pink Peppercorn

OUR FEATURED 'SUPER SIMPLE, SUPER TASTY 5 STEP RECIPE'

It's about the purity of ingredients, not time spent in the kitchen

SERVES: 6
 PREP TIME: 5 minutes
 COOK TIME: 15 minutes
 TOTAL TIME: 20 minutes

INGREDIENTS

- 2 lbs. Napa cabbage, 1 medium-large or 2 small heads
- 1 medium leek
- ½ cup carrot, shredded
- 2 Tbsp. grapeseed oil
- 2 Tbsp. unsalted butter
- ¾ tsp. GC Napa Valley Natural Orange Guava Finishing Sea Salt (Foodie Exclusive)
- ¾ tsp. GC Napa Valley Natural Grapefruit Pink Peppercorn
- ¼ cup 2016 Pietro Family Cellars Sauvignon Blanc, Napa Valley
- 1 Tbsp. lemon juice, fresh
- 1-2 Tbsp. GC Napa Valley Natural Citrus Tellicherry Pepper Olive Oil (Foodie Exclusive)

See Recipe: Succulent Olive Oil Poached Salmon with Kalamata Caper Relish and Charred Lemon *



TO PREPARE

- Halve cabbage lengthwise. Remove and discard core. Slice horizontally into 1" shreds to yield 9-10 cups.
- Discard dark green leaf end of leek. Halve leek lengthwise. Cut off root end and discard. Fan open the leek, rinse under cold water to remove dirt, pat dry. Slice crosswise into ¼" thick slices to yield 1½-1¾ cups.
- Heat grapeseed oil in a large skillet over medium heat until hot. Add butter. When melted add carrots and leeks. Cook until soft, about 4 minutes. Add cabbage and cook an additional 4 minutes, stirring frequently.
- Add Orange Guava Finishing Sea Salt, Grapefruit Pink Peppercorn and Sauvignon Blanc. Cover pan and braise 4 minutes.
- Remove lid, add lemon juice and drizzle of Citrus Tellicherry Pepper Olive Oil. Toss well. Remove from heat.

TO SERVE

Place Braised Napa Cabbage and Leeks in a serving bowl. To serve with Succulent Olive Oil Poached Salmon with Kalamata Caper Relish: Create a bed of Braised Napa Cabbage and Leeks a little larger than the salmon fillet, then place salmon on top. Garnish each fillet with 2 tsp. Kalamata Caper Relish, microgreens and side accent of charred lemon half. Note: Can substitute grilled/sautéed/baked chicken/pork or cooked noodles in place of salmon.

WINE PAIRING

2016 Pietro Family Cellars Sauvignon Blanc, Napa County is recommended with the Braised Napa Cabbage and Leeks with chicken, pork or noodles option.



SHOPPING LIST

- 2 lbs. Napa cabbage, 1 medium-large or 2 small heads
- 1 medium leek
- 1 bunch carrots
- 1 lb. unsalted butter (2 Tbsp. needed)
- 1 bottle 2016 Pietro Family Cellars Sauvignon Blanc, Napa Valley

- 1 lemon
- See Recipe: Succulent Olive Oil Poached Salmon with Kalamata Caper Relish and Charred Lemon

- FROM YOUR PANTRY
- 1 bottle grapeseed oil

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www.oconnellfamilywines.com