



Dutch Oven Cabbage, Sausage & Potato Hash

Prep Time: 15 minutes
Cook Time: 30 minutes
Yield: 6 Servings

INGREDIENTS

2 Tbsp olive oil or unsalted butter
1 lb smoked sausage (kielbasa or andouille), sliced into ½-inch rounds
1 large onion, diced
3 medium russet potatoes, diced into ½-inch cubes
3 cups green cabbage, thinly sliced
2 cloves garlic, minced
1 tsp smoked paprika
½ tsp dried thyme (or 1 tsp fresh)
Salt and freshly ground black pepper, to taste
¼ cup chicken broth (or water, for steaming)
Optional garnish: chopped fresh parsley or green onions

DIRECTIONS

- 1. Heat the Dutch oven:** Place your cast-iron Dutch oven on the induction burner and set to medium heat. Add olive oil or butter.
- 2. Brown the sausage:** Add sliced sausage to the pot. Cook 4–5 minutes, until edges are golden and slightly crisp. Remove sausage with a slotted spoon and set aside.
- 3. Cook the potatoes:** Add diced potatoes to the pot with the sausage drippings. Cook 8–10 minutes, stirring occasionally, until golden on the edges.
- 4. Add aromatics:** Stir in onion and garlic. Cook 3–4 minutes until softened and fragrant.
- 5. Add cabbage and seasonings:** Toss in the cabbage, smoked paprika, thyme, salt, and pepper. Stir well to combine.
- 6. Steam to finish:** Pour in the broth, cover the Dutch oven with its lid, and let cook for 8–10 minutes, until cabbage is tender and potatoes are cooked through.
- 7. Combine and serve:** Return the sausage to the pot, stir to heat through, and adjust seasoning as needed. Garnish with parsley or green onions before serving.