

Savory Apple and Cabbage Pasta Bake

This comforting pasta bake combines hearty noodles, tangy cabbage, sweet apples, and savory ground meat for a deliciously unique dish. It's perfect for a cozy dinner or a meal prep option.


45 min

Total time

medium

Difficulty

650

kcal / serving

Ingredients

- 280g pasta (your choice)
- 260g white cabbage, shredded
- 150g apple, peeled and diced
- 155g ground meat (beef or turkey)
- 1 onion, chopped
- 2 cloves garlic, minced
- 1 tablespoon olive oil
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1 teaspoon paprika
- 50g cheese (optional, for topping)
- Fresh parsley for garnish

Steps

- 1 Preheat your oven to 180°C (350°F).
- 2 Cook the pasta according to package instructions until al dente. Drain and set aside.
- 3 In a large skillet, heat olive oil over medium heat. Add onion and garlic, sautéing until translucent.
- 4 Add the ground meat, cooking until browned. Season with salt, pepper, and paprika.
- 5 Stir in the shredded cabbage and diced apple, cooking until the cabbage softens (about 5-7 minutes).
- 6 In a large bowl, combine the cooked pasta with the meat mixture. Mix well.
- 7 Transfer the mixture to a baking dish, topping with cheese if desired.
- 8 Bake for 20-25 minutes, until heated through and cheese is bubbly (if using).
- 9 Garnish with fresh parsley before serving.