



PROVENÇAL CABBAGE GRATIN

FEBRUARY 10, 2012



Every Friday morning my doorbell rings and a box is brought in to my kitchen filled with seasonal, organic and local vegetables, bread, cheese and meat and/or fish. It's always a great surprise to find out what's in the box each week! I find it important to try to eat

seasonally and locally - I believe it to be more healthy and sustainable in the long run, and I love the challenge of being creative with the contents. Downside in wintertime is an insane amount of cabbage! Every winter I'm slightly overwhelmed by the amount and variety of cabbage in my crate: green cabbage, red cabbage, Savoy cabbage, Brussels sprouts, bok choy, kale, etc. etc. So my kitchen creativity has been challenged to the top and I've been stir frying, making soups and quiche - all containing some sort of cabbage. One of my favourite recipes (found while desperately searching the web for cabbage recipes), is the '[Gratin of white cabbage & lentils in a Provençal sauce](#)' by Sophie Grigson from the BBC Good Food website. It's a very unexpected mix of ingredients, but it's really yummy, super healthy, and it can easily be made in advance and just put in the oven just before dinner time. My kids love it too!

xxx Esther

PS The company delivering the organic box in Amsterdam is '[De Krat](#)', and in London I liked [Abel&Cole](#).

PPS Cabbage recipe suggestions are very welcome!

Category: [Food](#),[Food Items](#),[Recipes](#)

ESTHER IN AMSTERDAM | 10 COMMENTS
