

# Creamy Cabbage and Sausage

## Ingredients:

- 1 pound Kielbasa or other sausage, sliced into rounds
- 4 T. salted butter
- 1/2 c. onion, diced
- 1/2 c. bell pepper or sweet pepper, diced
- 4 T. garlic, minced
- 32 oz shredded cabbage or about 4 cups of cabbage cut up into bite-size pieces
- 1 T. Italian seasoning
- 2 T. fresh parsley or 1 T. dried parsley
- 1 T. fresh dill or 1 t. dried
- 16 oz. cream cheese softened and cut into small chunks
- 3 T. Parmesan cheese, fresh is better but the dry kind will work (*optional*)

## Directions:

### Stovetop version:

1. Heat about half of the butter in a skillet and sauté the onions, garlic, and pepper until slightly softened. (*If you are using uncooked sausage you will want to add it to the skillet before adding the cabbage so it can cook through.*)
2. Then add the cabbage and seasonings to the skillet and cook for a few minutes.
3. Add the sausage and cook for a few more minutes before adding the cheeses and the remaining butter.
4. Stir frequently to incorporate all the ingredients. Cook until the cream cheese is melted and the cabbage is cooked to your liking.

### Crockpot version:

1. You can sauté the vegetables as you would for the Stovetop version to add a little extra flavor or you can omit this step and just add them to the crockpot.
2. Dump the veggies, cabbage, seasoning, sausage, and all the butter into the crockpot and cook on low for 3-4 hours.
3. Add the cheeses and stir every now and then to help incorporate them into the mixture.
4. Once everything is heated through and cooked until the desired tenderness it is ready to eat!