

# BRAISED CABBAGE W/ SPINACH

03/05/2013

**Yield:** 1/2 gallon

**Shelf Life:** 2 hours (hot on the line)

**Equipment:** Chef knife, skillet, chub scraper, rubber spatula, scale, 1/3 pan with liner and lid

## Ingredients

**1 chub** [Cabbage - Braised](#)  
**3 wz** **Fresh Spinach**

## Procedure

1. Empty the contents of the chub bag into a skillet.
2. Heat over a medium-high flame until the cabbage reaches a temperature of **150°**.
3. Transfer to a 1/3 pan with a liner and a lid, and place in the steam well for service.  
**NOTE: Be sure to scrape the sides of the skillet with the spatula.**
4. Weigh out 3 wz of fresh spinach, then add the spinach to the heated cabbage.
5. Stir the spinach into the cabbage to ensure even distribution.  
**NOTE: Be sure to place a time stamp on the pan.**

**\*\*AS THE SPINACH GETS DARKER IN COLOR,  
ADD AN ADDITIONAL 3 WZ OF FRESH SPINACH\*\***

C: Caramel brown cabbage; Bright green spinach  
T: Tender rib; Slightly al dente; No core pieces; No large pieces or clumps  
F/A: Fresh cabbage flavor  
HR: ON LINE: Plastic lined 1/3 pan; 160 degrees  
SL: 2 hours hot on line