

# MALICIOUS *But* DELICIOUS



BASTARD  
CABBAGE



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This is just one of a larger, organized group of invasive species that are threatening native plants and animals throughout Texas

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With a name like Bastard Cabbage, you know this is going to be good. Imagine the questions you will get as you harvest the greens from the roadside; it makes a wonderful centerpiece, too!

## **ORECCHIETTE WITH BASTARD CABBAGE GREENS, GARLIC & BREAD CRUMBS**

**Yield:** serves 2-4 people

### ***Ingredients***

- 1 package of orecchiette (about 1 lb.)
- 1/4 cup extra virgin olive oil, more as needed
- 2 large cloves garlic, minced
- 1/2 cup bread crumbs
- a couple shakes of red pepper flakes, or to taste
- Wild bastard cabbage greens, a couple of large handfuls, or about 1/2 pound
- dash of salt
- freshly ground black pepper
- freshly grated parmesan cheese

**Preparation:** put 1/8 cup of olive oil into a large skillet over medium-low heat. When oil is warm, cook garlic until fragrant - 1 to 2 minutes. add bread crumbs and red pepper flakes and cook until bread crumbs are golden. This will take about 5 minutes. remove and set aside.

Cook greens in boiling water until soft, about 4 minutes. drain well.

Boil the pasta in salted water in another pot.

pour the remaining 1/8 cup of olive oil into a skillet over medium-low heat. add the greens and toss well. sprinkle with salt and pepper. add the garlic and bread crumb mixture and mix well.

When the pasta is cooked, drain, reserving a little of the water. Toss pasta in the skillet with the greens. if needed, add a little of the pasta water.

serve with freshly grated parmesan cheese.