

# Cabbage and Chickpeas with Mustard Seeds and Yogurt

Adapted from *Bon Appetit*

6 Servings

2 tablespoons olive oil  
1 onion, thinly sliced  
2 teaspoons mustard seeds  
1 15-oz. can chickpeas, rinsed  
½ head green cabbage, cored cut into 1" strips  
Kosher salt, freshly ground pepper  
1 tablespoon white wine vinegar  
½ teaspoon crushed red pepper flakes  
1 cup plain Greek yogurt

Heat oil in a large skillet over medium-high heat. Cook onion and mustard seeds, stirring occasionally, until onion softens and mustard seeds begin to pop, about 3 minutes. Add chickpeas, cabbage, and 2 cups water; season with salt and pepper. Bring to a boil, reduce heat, and simmer, covered, until cabbage is very tender, 10–12 minutes. Uncover and cook until liquid is almost completely evaporated, about 3 minutes. Stir in vinegar and red pepper flakes; season with salt, pepper, and more vinegar, if desired.

Season yogurt with salt and pepper. Spread yogurt onto a serving platter and top with cabbage and chickpeas.

