

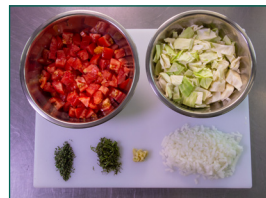


CABBAGE UNROLLS

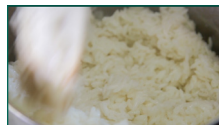
PREP TIME: 25min COOK TIME: 15min SERVINGS: 1-2 dozen

Ingredients

1 1/2 cups rice
1/2 head cabbage
1 onion
1 bunch basil
1 bunch oregano
2 lbs tomatoes
4 cloves garlic



- 1 bring water to boil and turn down to simmer, cook rice for about 15-17min, and fluff with fork
- 2 core and medium dice cabbage, small dice onion, finely chop basil, and oregano, core and medium dice tomatoes, and mince garlic
- 3 bring oil to medium heat in sauce pan, sauté onion for 2min, add garlic for about a minute or until fragrant, add beef and cook for 4-5min or until browned
- 4 turn heat to high and add tomatoes for about 10min, add herbs and cabbage for about 9-10min, and salt and pepper to taste before serving over rice



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