



One Pot Unstuffed Cabbage With Beef

Cooking Time: 30 Minutes

Organic cabbage from [Happy Trails Farm](#) cooked with ground beef and rice in a cheesy tomato sauce, topped with mozzarella cheese and fresh oregano.

Ingredients are subject to
availability

One Pot Unstuffed Cabbage With Beef

Ingredients:

ground beef

onion

2 cloves garlic

cumin + bouillon seasoning

white rice

salsa

cabbage leaves

shredded mozzarella

fresh oregano

Instructions:

1. In a large pot, brown the ground beef for a couple of minutes over medium heat, breaking it up into small bits. Season with salt and fresh ground pepper.
2. While the ground beef is browning, chop the onion, mince the garlic, and wash and chop the cabbage and set it to the side.
3. Add the onion, garlic, and cumin seasoning to the beef mixture and cook for 2-3 minutes, until the onions begin to soften.
4. Pour the salsa and rice into the pot, and stir until the rice is coated. Stir in 2 1/4 cups water and bring to a boil. Turn down the heat to a simmer, cover, and continue cooking for 15-20 minutes, or until the rice is cooked through.
5. Once the rice is cooked, add the cabbage and stir in for about a minute, until it begins to wilt.
6. Stir in 1/2 of the cheese, and then sprinkle remaining over the top.
7. Once the cheese has melted, divide the casserole between plates and season with salt and pepper, to taste. Garnish with fresh oregano. Enjoy!