



**The Gathered Green**

ABN: 60 149 134 643

P: 0409 841 048

[jane@thegatheredgreen.com.au](mailto:jane@thegatheredgreen.com.au)

## LAZY STUFFED CABBAGE ROLLS

Thank you to [thedomesticman.com](http://thedomesticman.com) for this recipe and picture.

Serves 6

### Ingredients

- 4 tablespoons butter, divided
- ½ onion, finely chopped
- 4 cloves garlic, minced
- 500 grams minced beef
- 1 teaspoon dried dill
- 1 teaspoon ground or seeded mustard
- 1 teaspoon salt, more to taste
- 1 teaspoon black pepper, more to taste
- 1 jar of diced or crushed tomatoes
- 1 head green cabbage, cored and coarsely chopped
- 3 leaves of greens, stems removed, coarsely chopped
- 2 carrots, shredded
- 2 cups cooked rice





**The Gathered Green**

ABN: 60 149 134 643

P: 0409 841 048

[jane@thegatheredgreen.com.au](mailto:jane@thegatheredgreen.com.au)

## Method

Warm to 2 tablespoons of butter over medium heat, then add the onion. Sauté until softened, about 5 minutes, then add the garlic and sauté until aromatic, about 1 minute.

Add the minced beef, and sauté until no longer pink, about 5 minutes.

Add the spices and the rest of the butter, and stir to combine.

Add the tomatoes and cabbage and greens. If the cabbage doesn't fit, simply cook it down for a couple of minutes and add some more. Stir to combine then cover, reduce heat to medium/low, and simmer until the cabbage is softened, 10 to 20 minutes, depending on how thick the cabbage is.

Add the carrots and cooked rice and simmer uncovered until the carrots are softened, about 2 minutes, then serve. This dish tastes best when refrigerated overnight and reheated.

Enjoy!

Jane

