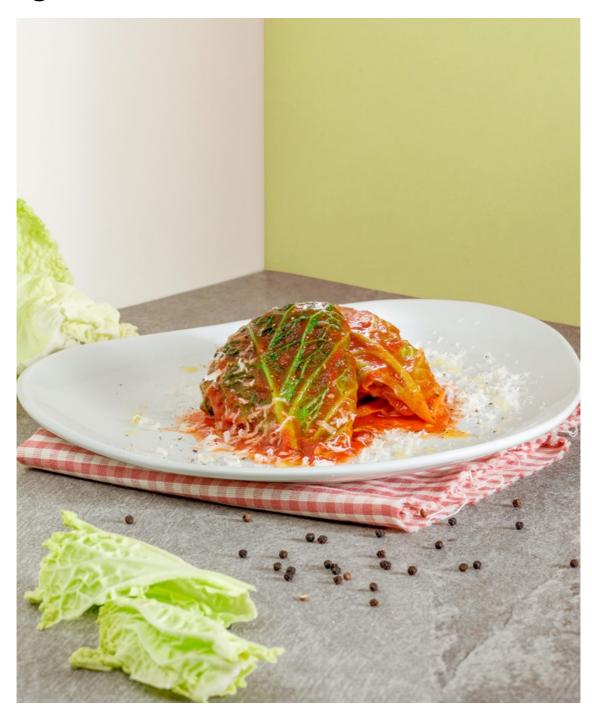


Cabbage in Tomato Sauce



Preparation time: 45 min

Difficulty: Medium

Ingredients

· EVO oil: to taste

• Egg: 1

• Garlic: 1 clove

Grated Parmigiano Reggiano: 2.1 oz
Minced beef and veal: 7.05 oz
Mortadella (pork or chicken): 2.1 oz

Pepper: to tasteSalt: to taste

• Savoy cabbage: 6 leaves

For this recipe we used:

Strained Tomatoes 5.2 oz



Preparation

HOLD ONTO YOUR TOMATOES! A fragrant mix of beef, veal, herbs, and cheese is bundled up in savoy cabbage and cooked in a creamy sauce of our Strained Tomatoes until tender. Serve it once and you're sure to get requests for it all the time!

Directions:

- 1. Select the best cabbage leaves and wash them thoroughly.
- 2. Blanche them in hot salted water, place them in cold water to stop them from cooking any further and then thoroughly pat them dry.
- 3. Place the minced meat, egg, Parmigiano, finely chopped mortadella, bread crumbs, salt, pepper and thyme in a large bowl and mix all the ingredients thoroughly by hand until compact and homogeneous.
- 4. Now fill the savoy cabbage leaves with the filling and close them to form wraps.
- 5. In the meantime heat the Pomì Strained Tomatoes in a pan with some extra virgin oil and the garlic; add the stuffed cabbage leaves.
- 6. Cook on a low flame for 30 minutes.