

# DINNERLY

## Unstuffed Cabbage Casserole with Sausage:

DO NOT USE



40-50min



2 Servings

### WHAT WE SEND

- ½ lb pkg uncased sweet Italian pork sausage
- tomato paste (use all)
- 5 oz basmati rice
- 1 carrot
- 1½ lbs green cabbage
- garlic
- 1 medium red onion

### WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- red wine vinegar (or apple cider vinegar)
- sugar

### TOOLS

- large ovenproof skillet

### ALLERGENS

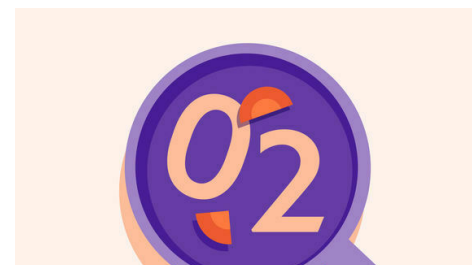
May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING



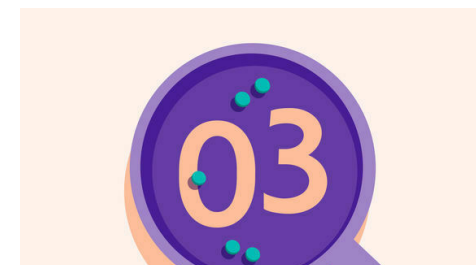
#### 1. Prep ingredients

Preheat oven to 400 with rack in center position. Thinly slice onion. Finely chop 2 teaspoons garlic. Trim ends of carrot, halve crosswise, then cut into ¼-inch half-moons. Remove outer leaves of cabbage and core. Coarsely shred cabbage.



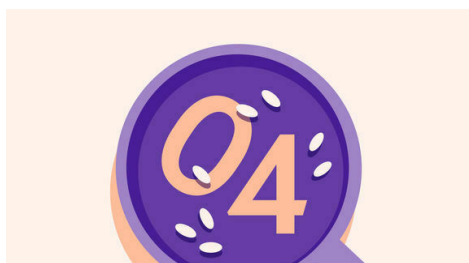
#### 2. Brown onions & sausage

Heat 1 tablespoon oil in a large skillet over medium-high. Add onion and carrots, salt and pepper, and cook, stirring, until softened and lightly browned, about 5 minutes. Add sausage and continue to cook, stirring occasionally, breaking up large pieces with a spoon, until well browned, 3-5 minutes more.



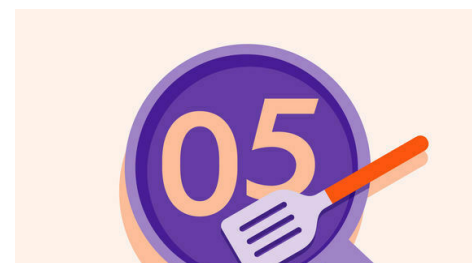
#### 3. Make sauce

Add garlic and tomato paste to skillet with sausage and onions. Cook, stirring, until tomato paste is caramelized, 1-2 minutes. Working in 2 batches, add cabbage, and cook, stirring, until just wilted, about 2 minutes per batch.



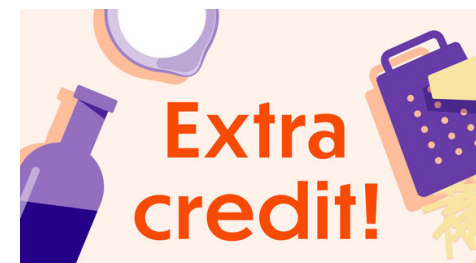
#### 4. Assemble casserole

Stir in rice, 1 tablespoon each vinegar and sugar, 1 teaspoon salt, and 3 cups water. Bring to a simmer. Remove from heat, then cover skillet with foil and bake until rice and vegetables are tender, and sauce has thickened, about 20 minutes (sauce will continue to thicken off the heat).



#### 5. Serve

Let casserole sit, covered, for 5 minutes, before serving. Enjoy!



#### 6. Toppings

Serve with parsley or dill and sour cream or parmesan, if desired.