

DINNERLY



Unstuffed Cabbage Casserole with Sausage:

More servings? Or leftovers? You choose!

 1h  2 Servings

We've been living in our hibernation clothes for some time now, so it feels appropriate that, like the squirrels, we're loading up! Not on acorns, silly....On dinner! This comfort food meal serves up a little more, so you can choose-your-own-adventure. Choose to fill your plate with an extra serving OR store some away for the next day OR share with other hibernating friends and fam. Either way, you win. We've got you covered!

WHAT WE SEND

- 1 medium red onion
- garlic
- 1 carrot
- 1½ lb green cabbage
- ½ lb pkg uncased sweet Italian pork sausage
- 6 oz can tomato paste
- 5 oz basmati rice

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

Calories 410kcal, Fat 8g, Carbs 59g, Protein 21g



1. Prep ingredients

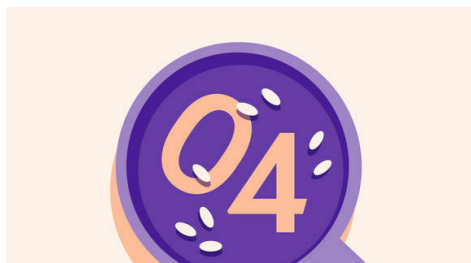
Preheat oven to 400°F with a rack in the center.

Thinly slice **onion**.

Finely chop 2 **teaspoons garlic**.

Trim ends from **carrot**, then halve crosswise and chop into ¼-inch half-moons.

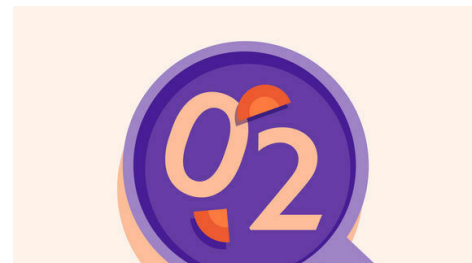
Cut core from **cabbage**, then remove outer leaves and thin slice, creating coarse shreds.



4. Finish casserole

Add **rice**, 1 **tablespoon each vinegar and sugar**, 1 **teaspoon salt**, and 3 **cups water**. Bring to a simmer over medium-high heat.

Remove from heat, then cover skillet with foil and bake on center oven rack until rice and vegetables are tender, and **sauce** is mostly absorbed, about 20 minutes (sauce will continue to thicken off the heat).

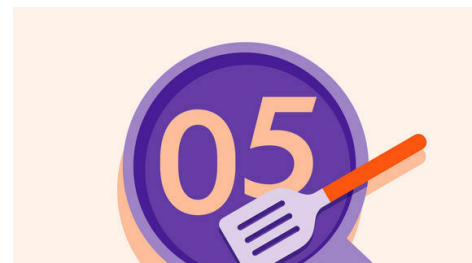


2. Brown veggies & sausage

Heat 1 **tablespoon oil** in a large ovenproof skillet over medium-high.

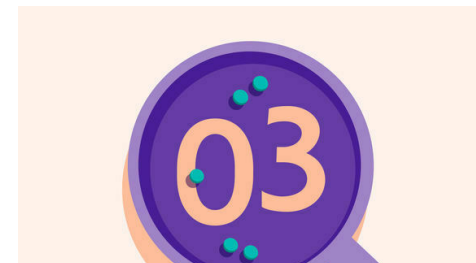
Add **sliced onions and carrots** and a **pinch each of salt and pepper**; cook, stirring, until softened and lightly browned, about 5 minutes.

Add **sausage** and continue to cook, stirring occasionally and breaking up into smaller pieces with a spoon, until well browned, 3-5 minutes more.



5. Serve

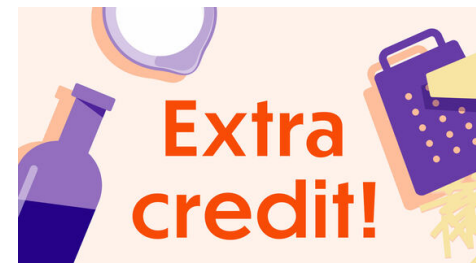
Let **unstuffed cabbage casserole** sit, covered, for 5 minutes before serving. Enjoy!



3. Start sauce & add cabbage

Add **chopped garlic** and **tomato paste** to skillet with **sausage and veggies**. Cook, stirring, until tomato paste is caramelized and darker red, 1-2 minutes.

Add **half of the cabbage** and cook, stirring, until just wilted, about 2 minutes. Add remaining cabbage and cook until wilted.



6. Toppings

Dress up this casserole with a sprinkle of chopped parsley and grated Parmesan. Or, serve with a sprinkle of fresh dill and a spoonful of sour cream.