

## Cabbage With Turkey Sausage Filling

Get steamer water boiling.

- 1 whole cabbage (savoy cabbage works well)

Peel off 12 whole cabbage leaves, cut out tough stem in “v” shape. Steam in batches of three leaves for 7 minutes or until pliable.

### Turkey Filling

In hot skillet, sauté:

- 1/4-cup olive oil
- 1/2 small onion, small diced
- 1lb. ground Turkey

Cook until turkey is cooked through and onions are translucent.

Season with:

- 1 tbsp oregano
- salt & pepper
- 1 tbsp basil
- 1 tbsp garlic powder

### Tomato Sauce

In pot, simmer:

- 3 tbsp olive oil
- 1/2 small onion, small diced

Cook until translucent and add other veggies:

- 2 stalks celery, small diced
- 6 mushrooms, sliced

Cook veggies until al dente, slightly cooked.

Add tomato products:

- 1 can tomato sauce
- 1/2 small can tomato paste
- 1 can diced tomatoes
- Add water if needed

Season with:

- 1 tsp oregano
- 1 tsp basil
- 1 tsp garlic powder

## **Assembly Directions**

Working with one leaf at a time, place 1 spoonful of turkey filling in middle of cabbage leaf.

Fold up left and right sides to middle.

Bring bottom and top to form little pillow.

Place in Pyrex cooking pan and repeat until all leaves are filled.

Cover with tomato sauce.

Cook in pre-heated oven 350°, for 20 - 30 minutes, serve hot.

To reheat, cover with foil and re-heat in 350° oven for 20 minutes.

This is also fantastic with a layer of mozzarella cheese, or a small amount of Parmesan, goat cheese or feta sprinkled on top after the casserole is cooked.