



Unstuffed Cabbage Casserole

Ingredients

- 2 tablespoons [Fustini's Butter olive oil](#)
- 1 large onion, chopped
- 3 garlic cloves, minced
- 1 lb. ground beef
- 2 tablespoons tomato paste
- 1 (14-oz) can chopped tomatoes
- 1 teaspoon oregano
- Kosher salt and fresh ground pepper to taste
- 1 cup rice
- 3 cups chicken broth
- 1/4 - 1/3 head cabbage, shredded
- 1 cup heavy cream
- 1-2 tablespoons pickle relish
- 1-2 tablespoons [Farmstyle Sriracha](#)
- 1 cup shredded Swiss cheese
- fresh chopped parsley for garnish

Sharon's Hint

Substitute with your favorite herb-infused olive oil or Chipotle olive oil for smokey heat. Adapted from delish.com

Directions

Step 1.

Preheat oven to 350 degrees F. In a large Dutch oven or pot over medium heat, heat 2 tablespoons of olive oil. Add onion and cook until soft. Stir in garlic and cook until fragrant. Add ground beef, break up the meat and cook until no longer pink. Drain fat.

Step 2.

Return beef mixture to the skillet and stir in tomato paste until beef is coated and then add the chopped tomatoes, rice and 2 cups of broth. Season with oregano, salt and pepper. Bring mixture to a simmer and cook 10 minutes, stirring frequently to prevent the rice from scorching. Gradually stir in cabbage and cook until slightly wilted. Stir in the remaining cup of broth, cream, relish and sriracha. Combine well. Top with shredded cheese.

Step 3.

Cover and bake 30 minutes. Remove cover and bake until rice is tender and cheese is melted, about 10 more minutes. Garnish with parsley before serving.