



No they don't look great and we actually used Spring Green Cabbage leaves with the central vein cut out rather than Vine leaves?.

?C? in our Ingredients Alphabet - Cabbage and Chilli

Ingredients:-

Tin chopped Chopped Tomatoes

Far too much Chilli flakes!!! (Please see below)

Spring Green Cabbage leaves

Finely chopped cooked Turkey thigh

Rice

1 Finely chopped Onion

Mixed herbs

Cumin seeds

Grated Cheese

White Wine Vinegar

Garlic Salt

Onion Salt

Salt & Pepper to season

Oil

Method:-

(1) In a pan reduce the chopped Tomatoes, Chilli flakes, White Wine Vinegar and season with Salt & Pepper. Add half of the sauce to an oven proof casserole.

(2) Blanch the Cabbage leaves to soften slightly, drain and allow to cool.

- (3) With a sharp knife cut the central vein out so the leaves will roll easily.
- (4) Toast the Cumin seeds and Rice in a little oil. Allow to cool.
- (5) Mix the chopped meat, Rice, herbs, Garlic and Onion salt.
- (6) Lay a spoonful of the mixture on one side of the Cabbage leaf and then tuck the ends in and roll.
- (7) Place over the Tomato sauce in the casserole and repeat the process until all the stuffing ingredients have been used.
- (8) Add the remaining sauce over the top, cover with foil and place in a pre-heated oven at 180C.
- (9) Heat through but don't allow the Cabbage leaves to crisp.
- (10) Remove the foil, sprinkle the grated Cheese over and return to the oven to melt slightly.

We dressed ours with a few sliced Peppers and served with scalloped chips. We like things with a bit of flavour but we went overboard with the Chilli flakes in the sauce on this occasion! But all is good!