

Baked Southwest Cabbage Rolls

prep 10min ★ cook 10min ★ servings 2

INGREDIENTS

2 c tomato salsa, divided
8 lg cabbage leaves, blanched
1 tbsp kosher salt
1 lb lean ground beef
1oz package low-sodium taco seasoning
1 medium tomato, chopped
1 c brown rice, cooked
2 c shredded blend cheese, divided
Scallions (chopped), pickled jalapeño slices, sour cream

INSTRUCTIONS

Heat oven to 375 degrees F. Pour 1 1/2 cups of the salsa in an even layer in a 9x13-inch baking dish; set aside.

Place the beef in a large bowl, sprinkle with the taco seasoning, and gently mix with your hands to combine. Divide the mixture into 8 equal portions, then form each portion into a slider-sized patty and set aside.

Divide the tomatoes, rice, and 1 cup of the cheese evenly among the largest 8 leaves. Top each with a beef patty. Working with 1 cabbage leaf at a time, fold the right and left sides of the leaf over the filling, then tightly roll from the bottom up to form a cabbage roll. Place seam-side down in the salsa in the baking dish. Repeat making the remaining cabbage rolls.

Spoon the remaining 1/2 cup salsa evenly over the cabbage rolls and sprinkle with the remaining 1 cup cheese. Bake until the cheese is melted and browned, the cabbage is tender, and the filling reaches 165 degrees F, about 30 minutes. Top with sliced scallions, pickled jalapeño slices, and sour cream if desired.

