

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 over 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!