



Creole Turkey Stuffed Cabbage Rolls

made with:

Castillo de Pinar Tomato

Casera

Castillo de Pinar Organic

Extra Virgin Olive Oil

Castillo de Pinar Thyme

Balsamic Reduction Vinegar

Serves 6 to 8

Ingredients:

1 large head of green cabbage
2 - 12oz Jars Castillo de Pinar tomato Casera
32oz sauerkraut
2lbs ground turkey
1 cup jasmine rice
1/4 cup minced onions
1/4 cup minced celery
1/4 cup minced bell pepper
4 cloves minced fresh garlic
1/4 tsp lemon zest
1/4 tsp cayenne pepper
1 TBS White Wine
1 TBS Worcestershire sauce
1 TBS Castillo de Pinar Thyme Balsamic Reduction Vinegar
2 tsp dried Italian herb seasoning
2 TBS Castillo de Pinar Organic Extra Virgin Olive Oil
1 egg
2 TBS greek yogurt
1/4 cup grated Parmesan cheese
2 tsp sea salt
1 tsp black pepper

Directions:

Remove the stem and core of the cabbage and steam it. Peel each leaf away from the head of the cabbage, and cut away the spine of each leaf. Stack the leaves and set aside. In a large bowl, combine the following: Turkey, uncooked rice, onion, celery, bell pepper, garlic, lemon zest, cayenne pepper, white wine, Worcestershire sauce, thyme balsamic reduction vinegar, Italian seasoning, olive oil, egg, yogurt, parmesan cheese, salt and pepper. Using a table spoon scoop the turkey mixture into balls and roll up in the cabbage leaves. Spray a large roasting pan with cooking spray. Drain sauerkraut and place a layer on the bottom of the pan (use only half of the sauerkraut). Next, make a **single** layer of cabbage rolls, filling the entire width and length of the pan tightly. (lightly dust with sea salt and pepper) Spoon all of the Castillo de Pinar Tomato Casera over the top of each cabbage roll until they are all evenly covered. Top evenly with the remaining sauerkraut, cover tightly, and bake in a 250 degree oven for 2 1/2 hrs or until the internal temp of the cabbage rolls reaches 160-165.

Let it rest for 10 min before serving.
Watch them all disappear!!!