

Team Smith Favorite RECIPES

TITLE

Old-Fashioned
Cabbage Casserole

PREP TIME

10 Minutes

TOTAL TIME

1 Hour

INGREDIENTS

1 small head green cabbage
1 medium Vidalia onion, chopped
8 tablespoons butter
Salt
Pepper
1 (10-ounce) can condensed cream of
chicken or cream of mushroom soup
1/3 cup mayonnaise

Topping:

3 tablespoons melted butter
1 cup shredded sharp cheddar cheese
1 sleeve Ritz crackers (about 30), coarsely
crushed



DIRECTIONS

Preheat oven to 350 degrees F. Lightly grease a 2-quart casserole dish. Coarsely chop the cabbage. Melt butter in a large nonstick pan. Add cabbage and onion and cook 8 to 10 minutes, stirring frequently, or until it is partially cooked down. Season to taste with salt and pepper. Transfer cabbage mixture to prepared baking dish. In a small bowl, stir together soup and mayonnaise. Spread mixture over cabbage. In a bowl, stir together melted butter, cheese, and cracker crumbs. Sprinkle over casserole. Bake for 30 minutes or until topping is browned.

Nutrition Facts Per Serving:
355 calories

RECIPE SUBMITTED BY:

Tricia Broussard

Courtesy of: spicysouthernkitchen.com



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Happy Thanksgiving!

