

Raciones para 4

- 1 Cabbage
- 1 Onion
- 2 Carrots
- Olive Oil
- 2 Cloves Garlic
- ½ Tablespoon Cumin
- ½ Tablespoon Sweet paprika
- 2 Tablespoons Tomato purée
- 200 gr Cooked white rice
- 100 gr Minced pork
- 200 gr Minced beef
- Fresh parsley
- Fresh mint
- Salt
- Pepper
- 1 Garlic Clove
- 100g Tomato purée
- Beef stock

- 1 Preheat the oven to steam mode at 100% and cook the cabbage for 15 minutes. Separate the leaves carefully to keep them whole. Trim the thickest part of the stalk to make the leaves easier to fold later.
- 2 Sauté the chopped onion and carrots in a saucepan or frying pan with a drizzle of olive oil. Add the chopped garlic and, after a couple of minutes, stir in the cumin and sweet paprika. Pour in the tomato purée and cook for a few seconds. Combine with the pre-cooked rice. Let the mixture to cool, then put it together in a separate bowl with the minced meat, fresh parsley, mint, salt, and pepper.
- 3 Fill the cabbage leaves with this mixture, forming rolls. In a saucepan with a dash of oil, brown a whole garlic clove. Add the tomato purée and beef stock. Mix well and let it simmer for a few minutes.
- 4 Place the rolls at the bottom of a shallow casserole or frying pan and cover with the sauce. Cook with the lid on for 15 minutes. Serve the rolls, drizzle with the sauce, and sprinkle a bit of chopped parsley on top.

Chef's Notes

<https://cookinglovers.teka.com/en/receta/rollitos-de-col/>

