

## 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

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

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