Savoy cabbage in tomato sauce

Time: 45 min.
Difficulty: Medium

Ingredients (2 people)

- **Ingredients**
  - Strained Tomatoes 700g 150 gr
  - Egg 1
  - EVO oil to taste
  - Garlic 1 clove
  - Grated Parmigiano Reggiano 60 g
  - Minced beef and veal 200 g
  - Mortadella (pork or chicken) 60 g
  - Pepper to taste
  - Salt to taste
  - Savoy cabbage 6 leaves

For this recipe we used:

Preparation

1. Select the best cabbage leaves and wash them thoroughly.

2. Blanche them in hot salted water, place them in cold water to stop them from cooking any further and then thoroughly pat them dry.

3. Place the minced meat, egg, Parmigiano, finely chopped mortadella, bread crumbs, salt, pepper and thyme in a large bowl and mix all the ingredients thoroughly by hand until compact and homogeneous.

4. Now fill the savoy cabbage leaves with the filling and close them to form wraps.

5. In the meantime heat the **tomato** in a pan with some extra virgin oil and the garlic; add the stuffed cabbage leaves.

6. Cook on a low flame for 30 minutes.