

Cabbage Lasagna

Prep time: 30 mins

Cook time: 60 mins

Total time: 1 hour 30 mins

Serves: 6

- ¼ head (180g) of a small cabbage, soften
- 1 ½ pound (680g) ground pork (or beef)
- 4 tablespoons lard
- 1 ½ teaspoon ground black pepper
- ½ cup green bell pepper, diced
- ¼ cup red onion, diced
- 1 cup Homemade tomato sauce
- ⅓ cup red wine
- 2 tablespoons basil
- 2 tablespoons oregano
- ¼ cup water as needed
- 1 egg
- 1 ½ cup whole milk ricotta cheese (or cottage cheese)
- 2 tablespoons parsley, chopped
- 1 cup brown mushrooms, sliced
- 1 cup shredded mozzarella cheese
- 1 cup grated Parmesan cheese



1. Preheat oven to 325F (163C). Grease a deep baking dish size: 8"x8" with butter.
2. Let's prepare the homemade tomato sauce. Place a large tomato in the food processor and puree it till smooth. Pour tomato puree into a saucepan and bring to simmer.
3. Add 1 tablespoon paprika, and 1 teaspoon basil and let it simmer for 15 minutes until it reduced a little.
4. Place leaves of cabbage in a microwaveable bowl. Microwave the cabbage for 5 minutes. Or until soften. Set aside.
5. To prepare the meat sauce: Heat a large skillet with lard and cook the ground pork/beef. Add black pepper and stir to mix. While stirring, break the meat into small pieces with the spatula.
6. Let it cook for 5 minutes over medium high heat to lightly brown. Stir and let it cook for another 3 minutes until meat is not pink.
7. Add green pepper and onion. Stir to mix. Add tomato sauce, red wine, basil, oregano and water. Stir to mix well.
8. Let it simmer for about 15 minutes, stirring frequently. Add a little more water if is dry. Taste before adding salt.
9. While waiting, prepare the cheese spread. In a bowl, mix together ricotta cheese, egg and parsley.
10. Now we are ready to layer the lasagna. Spread half of the meat sauce onto the bottom of the baking dish. Layer half of the cabbage to cover the meat sauce.
11. Lay the sliced mushroom on the cabbage and spread half of the ricotta mixture on top. Cover the ricotta cheese with half of the mozzarella cheese.
12. Layer again with cabbage, and than top it with the remaining meat sauce, ricotta mixture, mozzarella cheese, and lastly cover top evenly with Parmesan cheese.