|  |  |
| --- | --- |
| |  | | --- | | Cabbage Casserole  C:\Users\Jen\AppData\Local\Microsoft\Windows\INetCache\IE\VO1GFJSK\Vinilo_decorativo_gorro_chef_2[1].png  This recipe can make use of Riverside’s fresh cabbage  **Ingredients**:   * 4 large eggs * 1/4 cup sour cream * 1/4 cup mayonnaise * 1/4 cup all-purpose flour * 1/2 tsp baking powder * 1/2 tsp corn starch * 1 lb or 6 cups (1/2 of a medium head) regular green cabbage, finely sliced * 1/2 tsp salt (we use sea salt) * 2 Tbsp dill (fresh or frozen), chopped * 2 Tbsp green onion, finely chopped, plus more to garnish * 4 oz mozzarella cheese (1 1/2 cups shredded)   **Directions:**   1. Preheat oven to 375˚F and butter a 9" round pie dish. 2. In a medium mixing bowl, add 4 eggs, 1/4 cup sour cream and 1/4 cup mayo and whisk until blended. 3. In a small mixing bowl, stir together 1/4 cup flour, 1/2 tsp baking powder and 1/2 tsp corn starch. Whisk flour mixture into batter until smooth. 4. Place thinly sliced cabbage into second medium mixing bowl and sprinkle with 1/2 tsp salt. Scrunch cabbage for 30 seconds to soften then stir in 2 Tbsp green onion and 2 Tbsp dill. 5. Spread cabbage mixture over bottom of greased 9" pie dish and pour batter evenly over the top. Sprinkle top with shredded mozzarella and bake on the center rack at 375˚F for about 35 min or until top is golden.   Yield: 6 servings | |
| Source: [natashaskitchen.com](https://natashaskitchen.com/cabbage-casserole-recipe/) |
| |  | | --- | |  | |