

Socca (An Italian Beef, Cabbage & Potato Casserole)

Yield: 8 min
Total Time: 200 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-beef-and-potato-casserole-recipe>

Ingredients:

- sage leaves About a dozen large
- 1/4 cup rosemary leaves fresh, stripped from the branch
- 8 garlic cloves plump, peeled
- 2/3 cup extra-virgin olive oil
- 1 1/2 tablespoons kosher salt
- 2 pounds red potatoes sliced 1/2 inch thick
- 4 pounds beef shoulder roast boneless, preferably “top blade” or “top chuck shoulder” roast
- 8 tablespoons butter soft
- 1 head savoy cabbage about 2 1/2 pounds, cored and sliced into 1/2-inch shreds
- 2 cups white wine
- 1 pound fontina cheese from Valle d’Aosta, or Italian Fontal

Nutrition:

1. Calories: 650 calories
2. Carbohydrate: 29 grams
3. Cholesterol: 95 milligrams
4. Fat: 47 grams
5. Fiber: 6 grams
6. Protein: 19 grams
7. SaturatedFat: 21 grams
8. Sodium: 1920 milligrams
9. Sugar: 5 grams

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