

CABBAGE ROULADES WITH OVEN-ROASTED WINTER VEGGIES

Yield: 4 min
Total Time: 90 min

Recipe from: <https://www.recipeschoose.com/recipes/turnip-cabbage-indian-recipe>

Ingredients:

- 1 cabbage head
- 1 1/8 pounds ground meat 1.1 lb / 18 oz
- 16 slices bacon
- 3 cloves garlic
- 1 onion
- 2 eggs
- 2 teaspoons salt
- 1 pinch ground pepper
- 2 teaspoons red bell pepper powder
- 1 cup sour cream 1 cup
- 1 soup greens
- 2 carrots
- 1 turnip
- 1 slice celery
- 3 juniper berries
- 2 laurel leafs
- 4 1/4 cups water ~4 cups
- 3 1/2 ounces green beans a handful
- 1 turnip cabbage
- 1/2 butternut squash ~ 400g
- 1/2 cauliflower ~ 300g

Nutrition:

1. Calories: 980 calories

2. Carbohydrate: 24 grams
3. Cholesterol: 295 milligrams
4. Fat: 78 grams
5. Fiber: 6 grams
6. Protein: 47 grams
7. SaturatedFat: 30 grams
8. Sodium: 2390 milligrams
9. Sugar: 10 grams
10. TransFat: 1.5 grams

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