

# Cajun Cabbage Casserole

**1 MEDIUM HEAD CABBAGE**  
**1/4 CUP MARGARINE OR BUTTER**  
**1 1/2 LB GROUND SIRLOIN**  
**1/2 CUP GREEN ONIONS (CHOPPED)**  
**1 MEDIUM ONION (CHOPPED)**  
**2 CLOVES GARLIC (MINCED)**  
**3-4 TBSP. CREOLE SEASONING (TO TASTE)**  
**1-28 OZ. CAN DICED TOMATOES**  
**1/2 LB FRESH SLICED MUSHROOMS**  
**1 CUP BOILED RICE**  
**2-10.5 OZ. CAN CREAM OF MUSHROOM**  
**3 TBSP. PARSLEY**  
**1/2 CUP BREADCRUMBS**

Chop cabbage into small sections about 1" wide. Boil in water until semi-tender, drain and reserve liquid. Melt margarine in deep skillet and fry ground meat with onions and garlic. Fry until all water from onion has evaporated. After meat is brown, add creole seasoning. Mix well.

In a large bowl or pot add cabbage, tomatoes, mushrooms, rice, mushroom soup, and parsley, mix well. Add cooked beef with onion and mix.

\*Pour into greased 13"x9"x2" baking dish.

Top with breadcrumbs and bake 45 minutes at 325 degrees. Serve with hot crusty bread or cornbread. Serves 6-8.