

# Cabbage Steak Tacos



Recipe by Amber

*Penney Farms Princess*

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## INGREDIENTS

1 head green cabbage  
2 lbs ground beef  
8 oz cheddar cheese, shredded  
2 tbsp extra virgin olive oil  
1 packet taco seasoning  
salt to taste

## TOPPINGS

tomatoes, diced  
onion, diced  
fresh cilantro leaves  
avocado  
pickled jalapeños  
salsa

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## INSTRUCTIONS

Preheat your oven to 425 degrees, and line a baking sheet with parchment paper.

Slice the bottom of the cabbage head so it sits level on your cutting board. Then slice the cabbage into steaks that are about 1/2 inch thick. Once the cabbage is in steaks, carefully cut out the core from each steak, then place them on the baking sheet.

Spray or brush each steak with olive oil, then generously season with taco seasoning. Reserve the rest of the seasoning for the ground beef.

Roast the cabbage steaks for about 30 minutes at 425.

While the cabbage is roasting, heat a skillet to medium/medium-high heat. Add about a tablespoon of olive oil, then add the ground beef, breaking it apart as it cooks. Season the beef with the rest of the taco seasoning, and continue breaking it up and stirring until all of the seasoning is incorporated and the meat is cooked through.

Now prep your toppings, or you can use pre-chopped veggies & pre-shredded cheese from the grocery store as a time saver. Dice the onion, slice the tomatoes, shred your cheese.

When the cabbage steaks are done roasting, add a little or a lot of shredded cheese to each steak. Then add your ground beef, then a little more cheese. Put the steaks back in the oven and broil for about 2-3 minutes until the cheese is melted. (Don't walk away. Watch it under the broiler to make sure it doesn't burn.)

When the cheese is gooey gooey, take the steaks out of the oven, and add your toppings. Enjoy!