

Cabbage & Dill

BREAKFAST CASSEROLE



DIRECTIONS

1. Preheat oven to 375 Degrees F and place butter or Lard into a 9" round dish into the oven to slightly melt.
2. In a bowl mix together the eggs, sour cream and mayo.
3. In another bowl mix together the flour and baking powder. Mix into the previous mixture.
4. Place the finely chopped cabbage and salt into another bowl and scrunch to help soften the cabbage.
5. Spread the cabbage evenly in your 9" round dish and pour the batter evenly over the top. Sprinkle with the cheese and bake at 375F for 35 minutes or top is golden brown.

INGREDIENTS

- 4 Eggs
- ¼ Cup Sour Cream
- ½ Cup Mayonnaise
- ½ Cup Flour
- ½ Tsp Baking Powder
- 1 Lb cabbage finely chopped
(about 6 cups)
- ½ Tsp Salt
- 2 Tbsp Dill fresh or frozen
- 2 Tbsp Onion
- 1 ½ cups Shredded Cheese



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