

Venison & Cabbage Lasagna



Ingredients

- 1 med head of cabbage (cooked & sliced into wedges)
- 1 pound ground mule deer
- 1 med onion (chopped)
- 1 jar Ragu spaghetti sauce
- Cherry Tomatoes
- Fresh Basil (cut into strips)
- Parmesan cheese (shaved or shredded)
- Mozzarella cheese (shredded)

Directions

1. Layer in greased 9x13 pan, enough cabbage to cover bottom set aside.
2. Brown meat & onions in skillet
3. Stir in Ragu spaghetti sauce
4. Heat together and pour over cabbage.
5. Sprinkle with mozzarella cheese.
6. Bake 30 minute in 350 degree oven.
7. Remove pan from oven
8. Add parmesan, tomatoes and basil serve with toast.

BY Kris Winkelman

For more amazing recipes from Kris' Kitchen, download the Babe Winkelman App Today!

