

This Cabbage and Beef Casserole Is the Coziest Cheesy Comfort Food

If you're craving something warm, comforting, and packed with flavor, this



OVEN
375°F

TIME
2 min

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INGREDIENTS

- 1 lb ground beef
- 1 small head of cabbage, shredded
- 1 onion, diced
- 2 cloves of garlic, minced
- 1 can diced tomatoes (14.5 oz)
- 1 cup beef broth
- 1 tsp salt
- 1/2 tsp black pepper
- 1 tsp paprika
- 1 cup shredded cheddar cheese
- 1/2 cup grated parmesan cheese
- 1/2 cup breadcrumbs

Notes & Swaps:

Ground Beef: Use 80/20 for flavor, or sub ground turkey for a leaner version.

Cabbage: Green cabbage works best, but savoy is a great alternative.

Cheese: Sharp cheddar brings bold flavor-try mozzarella or gouda for variety.

Breadcrumbs: Panko adds extra crunch. You can also use crushed crackers.

Instructions:

Preheat oven to 375°F. Grease a 9x13" casserole dish.

Brown the beef: In a large skillet over medium heat, cook the ground beef until no longer pink. Drain excess fat if needed.

Add aromatics: Stir in the diced onion and garlic. Cook until fragrant, about 2 minutes.

Add veggies and broth: Add shredded cabbage, diced tomatoes, beef broth, salt, pepper, and paprika. Stir to combine and cook for about 10 minutes, until cabbage softens.

Assemble: Transfer the mixture to the prepared casserole dish. Sprinkle shredded cheddar cheese evenly over the top.

Make topping: In a small bowl, combine parmesan cheese and breadcrumbs. Sprinkle over the cheddar.

Bake for 25-30 minutes, until the cheese is melted and bubbly and the top is golden.

Serve hot and garnish with fresh herbs if desired.

Tips for Success:

Don't overcook the cabbage in the skillet-it will continue softening in the oven.

For extra texture, broil the casserole for 2-3 minutes at the end to crisp the topping.

Add spice: A dash of red pepper flakes or chopped jalapeños will bring heat.

Double the recipe: Make one for now and freeze one for later.

Serving Suggestions & Pairings:

Start with a scoop of Beer Cheese Dip for a cheesy appetizer.

Add a side of Dorito Casserole to double down on comfort.

Complement it with Chicken Enchiladas for a casserole night duo.

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13. Serving Suggestions & Pairings: This casserole is a full meal on its own, but it pairs beautifully with a few simple sides and snacks:
14. Start with a scoop of : Beer Cheese Dip for a cheesy

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16. Complement it with : Chicken Enchiladas for a casserole night duo.
17. Craving pasta too? Serve a scoop alongside Instant Pot Lasagna.
18. Round it out with a party platter including : Crockpot Nacho Dip.
19. Storage & Leftovers: Store in the fridge: Up to 4 days in an airtight container.
20. Reheat in the microwave or oven until warmed through.
21. Freeze: Cool completely, wrap tightly, and freeze for up to 3 months. Reheat in oven at 350°F until hot.
22. More Recipes You'll Love: Dorito Casserole - Bold, cheesy, and quick.
23. Chicken : Enchiladas - Great to double up for freezer meals.
24. Instant : Pot Lasagna - Fast, saucy, and satisfying.
25. Beer : Cheese Dip - The perfect pre-dinner dip.

SWAPS & NOTES

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/this-cabbage-and-beef-casserole-is-the-coziest-cheesy-comfort-food/>