

Beef Cutlets with Cabbage

Ingredients:

1 kg (2.2 pounds) beef
200 g (7 ounces) green cabbage
50 g (2 ounces) onion
50 g (2 ounces) parsley greens
1 egg
1 table spoon of semolina
salt, pepper - to taste

Directions:

Shred the cabbage, pour boiling water over it.
Wait till it gets cold, then wring out.
Peel the onion and grind it with the meat.
Combine the ground meat and cabbage with finely shredded
parsley, 1 egg, ground black pepper and salt, and mix well.
Form it into cutlets, roll in bread crumbs and fry in vegetable oil.