

KETO One Pan Cabbage Casserole

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Ingredients

- 1 Pound Ground Beef or Turkey
- 1 Whole Onion
- ½ Large Cabbage
- 1/3 Teaspoon of Salt
- ¹/₄ Teaspoon of Pepper
- 8 Ounce Can of Tomato Sauce
- 1 Can of rotel
- 1 Tablespoon of Chilli Powder
- 1 Tablespoon of Garlic Powder
- 1 ½ Cup of Shredded Cheese

Instructions

- 1. In a medium size skillet brown your beef or turkey over medium heat, drain off any grease.
- 2. Add the diced onion and sauté 3-5 minutes.
- 3. Add the cabbage, tomatoes with green chilies, tomato sauce, spices and stir well.
- 4. Cover and reduce heat to medium cooking for 15-18 minutes stirring occasionally.
- 5. Top with cheese!

** This is not a Sincerely original. I got this recipe from maebells.com. Check out their website for more great recipes. **