Cabbage & Meatballs

Makes 6 Servings **Ingredients:**

1 lb extra lean ground beef 1/2 cup bread crumbs

1 large egg

1/2 tsp black pepper

1 head cabbage shredded

2 15 oz cans tomato sauce low sodium

1 tsp Italian seasoning

1/2 tsp garlic powder

8 oz cranberry sauce

1 Tbsp lemon juice

4 giner snap cookies crushed

Directions:

- 1. In a medium bowl, combine ground beef, bread crumbs, egg and black pepper. Form into 1 inch meatballs.
- 2. Place 1/2 of shredded cabbage in a large pot, add meatballs. Spoon cranberry sauce over the meatballs and add remaining cabbage.
- 3. In a bowl, mix the tomato sauce, Italian seasoning, and garlic powder. Pour over meatball/cabbage mixture.
- 4. Simmer uncovered, 20 minutes. Stir gently being careful not to break up meatballs. Add the lemon juice and cookie crumbs. Simmer another 10-15 minutes until meatballs are completely cooked.

6 servings per container Serving size	(486g)
Amount per serving Calories	300
% 0	Daily Value
Total Fat 4.5g	6%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 75mg	25%
Sodium 140mg	6%
Total Carbohydrate 44g	16%
Dietary Fiber 7g	25%
Total Sugars 25g	
Includes 0g Added Sugars	0%
Protein 23g	
Vitamin D 0mog	0%
Calcium 116mg	8%
Iron 5mg	30%
Potassium 1084mg	25%

Family Conversation Starter:

What would you like to do when you graduate (high school/college)?



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