

**USE
IT UP™**



**CHEESY CABBAGE
BREAD BAKE**



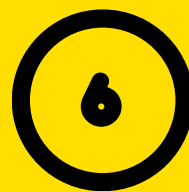
CHEESY CABBAGE BREAD BAKE



Prep time



Cook time



Serves

A Recipe by OzHarvest

NEED

6 pieces of
stale or old bread

1/2 red cabbage

200g grated hard
cheese (we've used
cheddar)

500ml stock

3 large onions

2 cloves of crushed
garlic

3 sprigs of thyme
(optional)

6 tbsp oil

Salt & pepper to
taste

Bread is one of the most wasted foods in Australia. Use up your old and stale bread into this hearty and cheesy cabbage bake!

HOW

1. Peel and slice onions. Add to a large saucepan and coat in 2 tbsp of cooking oil. Add thyme, garlic, salt and pepper turn heat to low and cover with lid stirring occasionally until cooked through.
2. Slice cabbage and add to pan with onions cooking until cabbage becomes tender. Discard thyme stem.
3. Cut bread into 2cm cubes and mix together in a bowl with 3 tablespoons of oil and salt and pepper.
4. Layer onion cabbage mixture, cheese and bread cubes in a large shallow dish, reserving a small amount of cheese for topping later.
5. Pour over vegetable stock then cover with foil and bake for 30 mins.
6. Remove the foil and scatter over reserved cheese baking for 15 mins until golden and crispy on the top.

Enjoy!



**SAVE FOOD.
SAVE MONEY.
SAVE THE PLANET.**