



Lemon Pepper Beef and Cabbage

Ingredients:

- 100 grams lean ground beef or steak
- 2 cups minced cabbage
- 1 cup beef broth
- 1 Tbs. minced onion
- A sprinkle of onion and garlic powder
- 2 lemon slices (with rind)
- 1 bay leaf
- Freshly ground black pepper to taste
- 1/2 cup water (or more as needed)

Directions:

Brown the ground beef with the onion. Pat off any excess oil carefully. Sprinkle spices on the meat and add beef broth, bay leaf, and lemon slices. Bring to a boil and add cabbage and water. Sprinkle liberally with fresh ground pepper and simmer until water is absorbed and the pan begins to brown. Add a little more water to deglaze the pan and continue cooking until cabbage is tender and most of the liquid is absorbed again. Remove lemon slices and bay leaf and serve hot. Garnish with a lemon wedge and additional black pepper.