Cabbage pouches

NIBBLEDISH CONTRIBUTOR

Ingredients

- 10 leaves of savoy cabbage
- 500 grams - lamb meet (left over from cooking bullion - lamb knuckle)
- salt
- pepper

- thyme
- string to tie pouches

Instructions

1. Blanch savoy cabbage leaves.
2. Chop cooked lamb meat, sprinkle with salt, pepper and thyme.
3. Arrange stuffing on cabbage leaves.
4. Tie each poach with string.
5. Serve with aromatic bullion and baked potatoes.