Asian-inspired Cabbage Rolls  
  
Yields : 8 rolls

A fun twist on cabbage roll , this nourishing meal is a sure crowd-pleaser. Savory, mildly sweet dish green cabbage leaves are wrapped around a tofu filling for this Asian-inspired favorite. So delicious and satisfying !  
  
Ingredients :  
  
Cabbage leaves : 8  
Olive oil : 2 Tbsp plus more for baking  
Minced garlic : 1 tsp  
Minced ginger : 1 tsp  
Onion : 1 small, minced  
Carrot : 1 large , shredded  
Red bell pepper : 1 medium , minced  
Extra-firm Tofu : 1 block , drained , pressed and crumbled  
Green onion : ¼ cup, chopped  
Soy sauce , for dipping   
Sesame seeds for garnishing  
salt and pepper  
  
Method :  
  
1. Preheat oven to 400 F .  
  
2. Rinse cabbage leaves and boil for 3 minutes. Transfer leaves to bowl of ice water . Then remove and dry with paper towel . Set aside .   
  
3. Heat olive oil , garlic and ginger in a skillet until garlic has browned . add shredded carrot , bell pepper, onion , tofu and season with salt and pepper. **Cook uncovered for about 8-10 minutes or until the tofu is slightly brown and all liquid has cooked off. Remove from heat and stir in green onion .  
  
4. Lay leaves flat on clean work surface. Divide mixture among leaves . Slowly roll cabbage up , while also folding the ends inward. Repeat for all leaves .  
  
5. Place rolls in an oiled baking dish. Lightly brush tops with more olive oil . Bake for 20 to 25 minutes.   
  
5. Garnish with sesame seeds and serve warm with soy sauce , refrigerating any leftovers.**