

# CABBAGE LEAF BREAKFAST WRAPS

*A great way to use up the tender outer leaves of a Savoy Cabbage!*

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## INGREDIENTS

For each serving:

2 Eggs, beaten

1 slice Benton's Bacon,  
chopped

1 ounce sliced Red Bell  
Pepper

2 or 3 Cabbage Leaves

## DIRECTIONS

Cook Bacon in a skillet over medium heat and when halfway cooked add the sliced Pepper and continue to cook to your liking.

Remove from pan and wipe pan carefully with a paper towel if needed before cooking the Eggs, gently stirring with a heatproof spatula until just set.

Meanwhile, cut about half of the tough stem from the Cabbage leaf in a 'V' shape and place in the microwave.

Cook at high heat for 30-40 seconds.

Lay out cooked leaves on a chopping board and divide Scrambled Eggs, Bacon and Peppers evenly (don't overfill-see photo above!)

Fold stem ends over the filling first, then fold left & right sides over the ends, then roll up firmly.

Serve with your favorite Green Door Gourmet Hot Sauce!