

# CABBAGE KIELBASA STREET TACOS



## INGREDIENTS

- 1/2 head of cabbage, cored
- 1-1 1/2 LB kielbasa sausage
- Zest and juice of 1 lemon
- 4 garlic gloves, finely grated
- 1 cup Greek yogurt
- 3 tbsp drained prepared horseradish
- 1/2 small fuji apple, cored, thinly sliced
- 1 small shallot, thinly sliced lengthwise
- 1/2 sherry or apple cider vinegar
- 8 white corn tortillas
- Extra-Virgin Olive Oil
- Chopped cilantro (for serving)
- Flaky sea salt
- Freshly ground pepper

## SUGGESTED PAIRING

**GAME DAY  
OR  
ANY DAY**

## INSTRUCTIONS

1. Slice kielbasa into medallions and fry in skillet until browned and crispy.
2. While kielbasa cooks, combine horseradish, yogurt, lemon juice, zest, and garlic in a bowl. Mix in salt and pepper to taste. Drizzle with olive oil until the mixture is thinned out to your liking. Set aside.
3. In a separate bowl, toss shallots in vinegar and let sit to "quick pickle."
4. After the kielbasa has finished cooking, remove the sausages from the pan leaving the drippings. Slice cabbage lengthwise into "steaks" and sauté in pan until slightly charred and softened. Repeat until all the cabbage is cooked. Lightly chop cooked cabbage and set aside.
5. In a separate pan, lightly brown corn tortillas.
6. To assemble, spread a tortilla with the yogurt mixture and layer on cabbage, apples and kielbasa. Sprinkle with cilantro and enjoy!

