

Runzas

Huskers N Arizona

Taken From An Omaha Pastry Chef

Makes 8 Servings.

Prep Time: 2 Hours

Filling

2 pounds Ground Beef, Browned and Drained
1 White Onion, Chopped
1 Head Cabbage, Chopped
1 Tablespoon Basil, Dried
2 Teaspoon Salt
2 Teaspoon Ground Black Pepper
3 Cup Water

Prepare Dough First

This one is easy!

Kroger Ready-to-Bake Original Yeast Dinner Rolls make the perfect Runza shell. Use 2 balls per runza.

They can be found in the freezer section of Fry's.

Then Make The Filling

Brown the GROUND BEEF and drain. Add ONION, CABBAGE, BASIL, SALT, PEPPER and WATER. Simmer covered until vegetables are tender and water is absorbed.

Now Make The Runzas

Separate dough into 8 equal portions and flatten with a rolling pin. On each flattened dough, place 1 cup of filling. Fold ends and around and place on a greased baking sheet with the seam side down. Bake for 30 Minutes at 350f Degrees.