

Stuffed Cabbage Rolls

Jacob · 29/09/2024

**Prep Time**

1 hr 15 mins

Difficult

Medium

Servings

8

Description

This cabbage rolls recipe is super easy to prep with cabbage leaves ground beef rice and condensed tomato soup I have been using this recipe for well over 20 years and still love it To speed things up the rolls are cooked in a skillet on the stovetop but this recipe also works well in a slow cooker

Ingredients

- - 2 cup water - 2 cup uncooked white rice - 8 cabbage leaves - 1 pound lean ground beef - 1/4 cup chopped onion - 1 egg
- slightly beaten - 1 (10.5 ounce) can condensed tomato soup
- divided - 1 teaspoon salt - 1/4 teaspoon ground black pepper

Instructions

1. Bring water and rice to a boil in a saucepan. Reduce heat to low
2. cover
3. and simmer until rice is tender and liquid has been absorbed
4. about 20 minutes. Meanwhile
5. bring a large
6. wide saucepan of lightly salted water to a boil. Add cabbage leaves and cook for 2 to 4 minutes or until softened; drain. Combine ground beef
7. 1 cup of cooked rice
8. onion
9. egg
10. 2 tablespoons of tomato soup
11. salt
12. and pepper in a large bowl; mix thoroughly. Spoon about 2 tablespoons of beef mixture onto each cabbage leaf; bring one end of the cabbage leaf over the mixture
13. rolling and tucking in the ends to prevent the filling from falling out. Place cabbage rolls in a large skillet over medium heat; pour remaining tomato soup on top. Cover and bring to a boil; reduce heat to low and simmer for about 40 minutes
14. stirring and basting with the liquid often.