

Easy Cabbage Rolls

Oscar · 28/09/2024



Prep Time

8 hrs 30 mins

Difficult

Medium

Servings

6

Description

This easy recipe for cabbage rolls is made in the slow cooker with a sweet and tangy tomato sauce

Ingredients

- - 12 leaves cabbage - 1 pound extra-lean ground beef - 1 cup cooked white rice - 1 egg
- beaten - ¼ cup milk - ¼ cup minced onion - 1 ¼ teaspoons salt - 1 ¼ teaspoons ground black pepper - 1 (8 ounce) can tomato sauce - 1 tablespoon brown sugar - 1 tablespoon lemon juice - 1 teaspoon Worcestershire sauce

Instructions

1. Bring a large pot of water to a boil. Boil cabbage leaves for 2 minutes; drain. Dotdash Meredith Food Studios
Combine ground beef
2. cooked rice
3. egg
4. milk
5. onion
6. salt
7. and pepper in a large bowl. Spoon about 2 tablespoons of mixture onto each cabbage leaf. Dotdash
Meredith Food Studios Bring one end of the cabbage leaf over the mixture
8. rolling and tucking in the ends to prevent filling from falling out; arrange rolls in a single layer in the slow
cooker. Dotdash Meredith Food Studios Mix tomato sauce
9. brown sugar
10. lemon juice
11. and Worcestershire sauce together in a small bowl until combined. Pour over cabbage rolls. Dotdash
Meredith Food Studios Cover and cook on Low for 8 to 9 hours. Dotdash Meredith Food Studios