

Cabbage Rolls Italian Style

Ingredients

- 8 large cabbage leaves (from outer layer of cabbage)
- 1 lb ground beef
- 1 cup Minute Rice, cooked
- 3 tbsps onion, chopped
- 1/2 cup water
- 1 can tomato sauce (6oz)
- 1 egg
- 1 tsp salt

Instructions

In 3 quart pan place cabbage in water, cover and boil until cabbage is partially cooked. Mix together ground beef, egg, rice, onion, tomato sauce and salt. Divide meat mixture into 8 equal portions. Place one portion on each partially cooked cabbage leaf and roll, securing with toothpick. Place in skillet with 1/8 inch cooking oil. Pour in water for moisture. Cover and cook on medium heat for 45 minutes.

Notes

This recipe was found in the Ladies Auxiliary United Pentecostal Church, Center Texas and submitted by Cindy Carswell.

Summary

Yield: 8

Source: Katha Bush

Prep Time: 30 minutes

Category: Main Dish

Cuisine: Italian

Tags: cabbage rolls