

# 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