

Stuffed cabbage rolls

# **Description**

If you are looking for a comforting wintertime recipe, you need to try this one. Itâ??s cozy, a bit complicated to make, but worth every minute of preparation time. Trust me, once you will make these stuffed cabbage rolls, you can never have enough of them.

## Ingredients

#### For the Tomato Sauce:

- 2 tablespoons olive oil
- ½ cup onion yellow finely chopped
- 1 teaspoon minced garlic
- 1 teaspoon crushed red peppers
- 28- ounce can fire roasted tomatoes do not drain
- 15- ounce can of tomato sauce
- salt and pepper to taste
- 2 tablespoons brown sugar
- 1 tablespoon red wine vinegar

## For the Cabbage Rolls:

- 2 pounds ground beef 80/20
- 1 ½ cups cooked white rice
- ½ cup onion yellow finely chopped
- 2 teaspoons minced garlic
- 1 teaspoon salt
- ½ teaspoon pepper
- 1 teaspoon cumin
- 1 teaspoon Italian seasoning

- ¼ cup fresh parsley minced
- 2 eggs
- 1 head cabbage
- cooking spray

### Instructions

- 1. First, warm the olive oil over medium heat and cook the diced onion until softened.
- 2. Add in the minced garlic and toss with the onion together.
- 3. Add the fire-roasted tomatoes tomato sauce and season with salt and pepper to taste the rest of the seasonings.
- 4. Stir to combine and cook for about 5 minutes.
- 5. Stir in the brown sugar and red wine vinegar and mix until combined.
- 6. Bring the whole mixture to a simmer and cook the sauce for about 15 minutes.
- 7. In another large pot filled ¾ of the way full, bring water to a boil and cook the cabbage for a few minutes.
- 8. Peel the cabbage leaves so you can make the cabbage rolls.
- 9. In a large mixing bowl, stir the ground beef, rice, onion, garlic, salt, and pepper to taste, seasonings, parsley, and egg.
- 10. Use your hands to combine the whole mixture.
- 11. Lay each cabbage leaf on a cutting board or a flat surface and take a portion of the meat mixture to stuff the cabbage. Then roll tightly into a roll and seal the edges so the filling wonâ??t escape from the sides.
- 12. Repeat the same thing with the rest of the cabbage leaves and
- 13. Repeat with remaining meat and cabbage leaves until all the meat mixture is used.
- 14. Preheat your oven to 350 F or 180 C degrees.
- 15. Grease a 9�13 inch casserole pan with cooking spray and place ½ of the fire-roasted tomato sauce at the bottom of the baking dish.
- 16. Place the cabbage rolls, seam side down, in the dish and top with the remaining sauce.
- 17. Cover with aluminum foil and bake for about 90 minutes or until the cabbage is tender.
- 18. Serve and enjoy.

#### Category

1. Grandma Recipes

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