



Stuffed Cabbage Rolls

8 servings

INGREDIENTS

- 2/3 cup water
- 1/3 cup uncooked rice
- 8 cabbage leaves
- 1 onion, chopped
- 1 (10.75 ounce) can condensed tomato soup
- 3 Tbsp mayonnaise
- 1 tsp salt, or to taste
- 1/4 tsp ground black pepper, or to taste
- Optional: 2 cup ground beef or pork

DIRECTIONS

1. In a pan, bring water to a boil. Add rice and stir. Reduce heat, cover, and cook for 20 minutes.
2. In another pan bring lightly salted water to a boil. Add cabbage leaves and cook for 2-4 minutes or until softened; drain.
3. In a bowl, combine the cooked rice, onion, mayo, salt, and pepper, along with 2 Tbsp of tomato soup. Mix thoroughly.
4. Divide the mixture evenly among the cabbage leaves. Roll and secure them with toothpicks or string.
5. In a large pan over medium heat, place the cabbage rolls and pour the remaining tomato soup over the top. Cover and bring to a boil. Reduce heat to low and cook for about 40 minutes, stirring often. Enjoy!



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