

Stuffed Cabbage Rolls

Servings: 6-8

Prep Time: 30 minutes

Cook Time: 45-50 minutes

Total Time: 1 hour 15 minutes

Ingredients:

- 1 large head of cabbage
- 500 g ground meat (beef, pork, or a combination)
- 1 onion, finely chopped
- 2 cloves garlic, minced
- 1 cup cooked rice
- 1 t paprika
- Salt and pepper to taste
- 1 can diced tomatoes
- 1 cup beef broth

Instructions:

1. ***Prepare Cabbage*:** Remove the tough outer leaves from the cabbage head and blanch the leaves in boiling water until pliable.
2. ***Prepare Filling*:** In a bowl, combine ground meat, chopped onion, garlic, cooked rice, paprika, salt, and pepper. Mix well.
3. ***Assemble Rolls*:** Place a tablespoon of filling in the center of each cabbage leaf, fold the stem end over the filling, and roll the leaf into a neat package. Repeat with the remaining leaves and filling.
4. ***Cook Rolls*:** In a large pot, combine diced tomatoes and beef broth. Bring to a simmer and add the cabbage rolls, seam-side down. Cover and cook for 45-50 minutes, until the rolls are tender and the filling is cooked through.
5. ***Serve*:** Serve hot and enjoy!