

# Stuffed Cabbages Rolls

I tried this recipe for Stuffed Cabbages Rolls and have not given it up for a long time it is delicious and easy to prepare . So I decided to share it with you

## – Recipe ingredients :

- ☞ 1/3 cup uncooked white rice
- ☞ 4 cabbage leaves ( whole leaves )
- ☞ 1/2 lean ground beef
- ☞ 2/3 cup water
- ☞ 1 carrot, peeled and grated
- ☞ 1 onion, chopped
- ☞ 1 garlic clove, minced
- ☞ 1 egg, slightly beaten
- ☞ 1 tsp table salt
- ☞ 1 tsp black pepper
- ☞ 2 tsp olive oil
- ☞ 1 condensed tomato soup

**For Complete Cooking Instructions Please Head On Over To Next Page Or Open button (>) and don't forget to SHARE with your Facebook friends**

## – Instructions :

1 – Get a large, wide saucepan of lightly salted water to a boil and Add cabbage leaves and cook for 2 to 4 minutes or until softened

2 – In a medium saucepan join beef, rice, water, bread crumbs, carrot, onion, garlic, egg white, salt and pepper

3 – In a large bowl, combine the ground beef, one cup cooked rice, onion, egg, salt and pepper, along with 1

condensed of tomato soup

4 – In a large stockpot over;add the cabbage rolls and pour the remaining tomato soup over ;turning frequently, about 6 minutes,stirring and basting about 15 minutes .

***I recommend you to try it thank u !***