

Cabbage Rolls

Ingredients:

- 1 small head of green cabbage
- 1 pound ground beef
- 1/2 cup cooked rice
- 1/4 cup chopped onion
- 1 garlic clove, minced
- 1 tablespoon chopped fresh parsley
- 1 egg, beaten
- 1 can tomato sauce
- Salt and black pepper to taste

Instructions:

1. Bring a large pot of salted water to a boil. Add the whole cabbage and cook for 3-4 minutes, until the leaves are slightly softened. Remove from the pot and let cool.
2. In a large bowl, mix together the ground beef, cooked rice, chopped onion, minced garlic, chopped parsley, beaten egg, salt, and black pepper.
3. Remove the leaves from the cabbage, one by one, and trim the thick part of the stem with a sharp knife.
4. Place a spoonful of the ground beef mixture in the center of each cabbage leaf and roll tightly, tucking in the sides as you go.
5. Place the cabbage rolls in a large baking dish and pour the tomato sauce over them.
6. Cover the baking dish with foil and bake in a preheated oven at 350°F (180°C) for 45-50 minutes, until the cabbage is tender and the filling is cooked through. Serve hot.