

Recipe Name: Lazy Cabbage rolls

Serves: makes 16-18 patties From: Aleksandra Cook Time: 30 min prep + 40 min cook
(modified from Natasha's Kitchen)

Ingredients

Direction

cabbage rolls

- 4 cups cooked white rice, cooled
- 1/2 green cabbage sliced into 1/4" strips (about 7 cups sliced)
- 2 lb pork, beef, veal mix (from Wegmans, or any mix of ground pork + beef)
- 1 large onion (half for cabbage rolls and half for sauce)
- 2 carrots, grated (1 for rolls, 1 for sauce)
- 2 large eggs
- salt + pepper
- vegeta (or any all purpose seasoning)

sauce

- 2 tbsps butter (or olive oil) + ^{a little} more?
- 2 tbsps flour
- 2 tpsps sour cream
- 1 cup heavy whipping cream
- 1 cup chicken broth / stock or 1/2 bouillon cube
- 1 tsp paprika
- salt + pepper

- oil a 9x13 casserole dish, preheat oven to 425°
- to start the sauce, melt 2 tbsps of butter in a large ~~skillet~~ skillet
- add ~~onions~~ 1 large onion diced and 2 grated carrots and sauté until golden brown (low-med heat)
- if needed, add a little more butter + ~~whisk~~ whisk in flour, cooking together for about a minute
- stir in sour cream, heavy cream, + chicken broth and bring to simmer
- add salt/pepper to taste + move aside ^{off heat}
- slice cabbage to 1/4" strips + cover w/ boiling water to soften for 10 min - drain excess water
- mix ground meat, drained cabbage, + cooked rice. add eggs + seasonings and mix well together.
- form approx. 1/2 cup potato-shaped patties and arrange in prepared dish.
- pour sauce over patties, cover w/ foil + bake

Notes:

- You can substitute 1 lb pork (ground) + 1 lb ground beef if Wegmans doesn't have the ground meat mix
- I start by making the sauce - sauté onion + carrots together, then split for divided use (half in cabbage rolls + half in sauce)
- usually served w/ remaining sauce in pan + a side of sour cream
- ENJOY!

40 min.
@ 425°