

Recipe for: Cabbage Roll Casserole

Ingredients:

2 lbs ground beef or turkey
1 large onion, chopped
3 garlic cloves
2 15oz cans tomato sauce, divided
1 tsp dried thyme
½ tsp each dill and rubbed sage
¼ tsp each salt, pepper and cayenne pepper
2 cups cooked rice
1 medium head cabbage, shredded

Preparation:

In large skillet, cook meat, onion and garlic over medium heat. Drain. Stir in one can tomato sauce and seasonings. Bring to a boil. Reduce heat, cover and simmer 5 minutes.

Stir in rice, heat through. Remove from heat. Layer 1/3 of cabbage in greased 9x13 baking dish. Top with half of the meat mixture. Repeat layers. Top with remaining cabbage. Pour remaining tomato sauce on top. Cover and bake at 375 degrees for 45 min. Uncover, and bake 10 minutes. Let stand 5 minutes before serving.