

## Bacon-Wrapped Cheese-Stuffed Cabbage Rolls: A Savory Delight

Bacon-Wrapped Cheese-Stuffed Cabbage Rolls



**OVEN**  
**375°F**

**TIME**  
**2-3 min**

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### INGREDIENTS

to create these delectable bacon-wrapped cheese-stuffed cabbage rolls: 1 large head of cabbage 8 slices of bacon 1 cup shredded cheese (cheddar, mozzarella, or a blend of your choice works beautifully) Salt and pepper to taste

### DIRECTIONS

1. Steps for the : Recipe
2. Ready to roll? Let's get started!
3. Preheat : Your Oven:
4. Set your oven to 375°F (190°C).
5. Prepare the : Cabbage:
6. Carefully remove the outer leaves of the cabbage. Then, cut out the core of the cabbage. Gently peel off the individual leaves, trying to keep them as intact as possible. You'll want about 8-10 good-sized leaves.
7. Blanch the : Cabbage Leaves:
8. Bring a large pot of water to a boil. Carefully add the cabbage leaves to the boiling water and blanch them for 2-3 minutes, or until they become pliable and slightly tender. Drain them well and let them cool slightly.
9. Cook the : Bacon:
10. While the cabbage cools, cook the bacon in a skillet until it's slightly crispy but still pliable. You don't want it overly crisp, as it will continue to cook in the oven. Remove the bacon and place it on a paper towel-lined plate to drain excess grease.
11. Assemble the : Rolls:
12. Lay a blanched cabbage leaf flat on a clean surface. Place one slice of the cooked bacon on top of the cabbage leaf.
13. Add the : Cheese:
14. Sprinkle a generous amount of shredded cheese over the bacon.
15. Roll ' : Em Up:

16. Carefully roll up the cabbage leaf, starting from the stem end. As you roll, tuck in the sides to create a neat, compact roll.
17. Secure the : Rolls:
18. Secure each roll with one or two toothpicks to keep them from unraveling during baking.
19. Arrange the assembled cabbage rolls on a baking sheet lined with parchment paper.
20. Bake to : Perfection:
21. Bake in the preheated oven for 20-25 minutes, or until the bacon is crispy and the cheese inside is gloriously melted and bubbly.
22. Season and : Serve:
23. Carefully remove the toothpicks before serving. Season with salt and pepper to taste.
24. Serve hot and relish these delicious bacon-wrapped cheese-stuffed cabbage rolls!

## SWAPS & NOTES

This recipe is quite forgiving and allows for some delicious variations: Cheese: Don't be afraid to experiment with your favorite cheese!

Provolone, Gruyere, or even a spicy pepper jack would add fantastic flavor.

A mix of cheeses can also create a more complex taste.

Bacon: While bacon is key here, if you're looking to reduce the fat, you could use turkey bacon, though the flavor profile will be different.

## TIPS FOR SUCCESS

**Handle Cabbage Carefully:** Cabbage leaves can tear easily.

Be gentle when peeling and blanching them.

**Don't Overcook Bacon:** The bacon should be cooked enough to render some fat but still flexible, as it will crisp up more in the oven.

**Secure Well:** Toothpicks are your friend here!

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/bacon-wrapped-cheese-stuffed-cabbage-rolls-a-savory-delight/>