

## The Coziest Stuffed Cabbage Rolls You'll Ever Make for a Comforting Family Dinner

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**OVEN**  
**350°F**

**TIME**  
**30 min**

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**SAVE**  
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### INGREDIENTS

- 1 large head of cabbage
- 1 pound ground beef
- 1/2 pound ground pork, optional for extra richness
- 1 cup cooked rice
- 1 small onion, finely chopped
- 2 cloves garlic, minced
- 1 egg
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1 teaspoon paprika
- 1 can tomato sauce
- 1 can diced tomatoes
- 1 tablespoon brown sugar
- 1 tablespoon lemon juice
- 1 tablespoon Worcestershire sauce

### DIRECTIONS

1. Preheat your oven to 350°F.
2. Bring a large pot of water to a boil. Carefully remove the core from the cabbage and place the whole head into the boiling water.
3. As the leaves soften, gently peel them off and set them aside to cool. Repeat until you have enough large leaves for rolling.
4. In a mixing bowl, combine the ground beef, ground pork if using, cooked rice, chopped onion, garlic, egg, salt, pepper, and paprika. Mix until just combined.
5. In a separate bowl or saucepan, mix together the tomato sauce, diced tomatoes, brown sugar, lemon juice, and Worcestershire sauce.
6. Lay a cabbage leaf flat and place a portion of the filling near the base. Fold in the sides and roll tightly.
7. Repeat with the remaining leaves and filling.
8. Spread a little sauce in the bottom of a baking dish, then place the cabbage rolls seam-side down in the dish.
9. Pour the remaining sauce over the top, covering the rolls as evenly as possible.
10. Cover the dish with foil and bake for about 1 hour to 1 hour 15 minutes, until the cabbage is tender and the filling is fully cooked.
11. Let the rolls rest for a few minutes before serving.
12. The finished cabbage rolls should be tender, saucy, and packed with savory flavor from the filling and slow-baked tomato sauce.

## SWAPS & NOTES

Stuffed cabbage rolls are classic, but there is room to make them work for your own kitchen.

**Meat:** You can use all ground beef if you prefer, or use a mix of beef and pork for a richer filling.

**Rice:** Cooked white rice is traditional, but brown rice also works.

**Sauce:** If you like a sweeter sauce, add a little extra brown sugar.

### TIPS FOR SUCCESS

Do not skip softening the cabbage leaves properly.

Flexible leaves are much easier to roll and far less likely to tear.

Avoid overfilling each cabbage leaf.

A moderate amount of filling helps the rolls stay neat and cook evenly.

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

Original recipe: <https://chefmaniac.com/the-coziest-stuffed-cabbage-rolls-youll-ever-make-for-a-comforting-family-dinner/>