CABBAGE ROLL CASSEROLE

Tomato soup is great on its own, but can also be used to make other recipes as well!

Serves 4 | Prep: 10 mins | Cook: 1.5 hours
Difficulty level: Easy

INGREDIENTS

- 1 lb ground beef or pork
- 1/2 tsp. salt
- 1/4 cup uncooked rice
- 1 cup onion, chopped
- 1 can (284ml) tomato soup
- 1 soup can of water
- 1/4 tsp. pepper
- 3 cups coarsely shredded cabbage

INSTRUCTIONS

1. In a large frying pan, cook ground beef or pork until no longer pink, about 5 minutes. Remove from heat and drain excess fat.
2. Add onion, salt, pepper and rice to cooked meat. Mix well, then add tomato soup and water.
3. Arrange cabbage in an even layer on the bottom of a large greased casserole dish.
4. Pour meat mixture evenly over the cabbage (do not stir)
5. Bake covered at 325 degrees for 1 hour and 30 minutes.

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