

Cabbage Roll Casserole

written by The Recipe Exchange | January 28, 2014

Ingredients

1 lb ground beef
1/2 cup chopped onion (or more)
1/2 cup uncooked longgrain rice
1/2 head chopped cabbage (at least 6-8 cups worth)
1 (10 1/2 ounce) can tomato soup
8 ounces tomato sauce
1/2 cup water
1/4 teaspoon marjoram
3/4 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon oregano
2 teaspoons brown sugar

Directions

Brown the ground beef and onion. Drain. Mix the rice into that. Set aside. Chop the cabbage and spread over the bottom of a 13×9 pan. Spread the meat/onion mixture over that. In a saucepan combine the rest of the ingredients and bring them to a light boil. Pour this over the meat and cabbage. Cover tightly with foil and bake at 350 degrees for 1 1/4 – 1 1/2 hours.