Cabbage Roll Casserole

- Prep 10 m
- Cook 1 h 30 m
- Ready In 1 h 40 m

Recipe By: BUCHKO

"I use to make regular cabbage rolls until I found this recipe. Now, instead, I make this and it is as good as the regular cabbage rolls and alot easier."

Ingredients

- 2 pounds ground beef
- 1 cup chopped onion
- 1 (29 ounce) can tomato sauce
- 3 1/2 pounds chopped cabbage
- 1 cup uncooked white rice
- 1 teaspoon salt
- 2 (14 ounce) cans beef broth



Directions

- 1. Preheat oven to 350 degrees F (175 degrees C).
- 2. In a large skillet, brown beef in oil over medium high heat until redness is gone. Drain off fat.
- 3. In a large mixing bowl combine the onion, tomato sauce, cabbage, rice and salt. Add meat and mix all together. Pour mixture into a 9x13 inch baking dish. Pour broth over meat mixture and bake in the preheated oven, covered, for 1 hour. Stir, replace cover and bake for another 30 minutes.