

Vegetarian Stuffed Cabbage Rolls

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7 7/8 oz	Marinara Sauce (canned)
2 2/3 oz	Water
1 lb	Fresh Green Cabbage - separated from head
1/3 oz	White Rice converted - raw
3 2/3 oz	Morning Star Vegetable Patty - crumbled
1/3 oz	Yellow Onion - diced
1/4 oz	Bread Crumbs
1/8 tsp	Salt
1/8 tsp	Ground Black Pepper
1 tsp	Garlic Powder
1 1/3 oz	Tomato Juice - canned

Place cabbage in boiling water or steamer for 5 minutes to soften leaves. Drain well.

Combine rice, veggie crumbles, onion, bread crumbs, salt, pepper, garlic powder and tomato juice. Mix well.

Portion a spoon full of mix in the center of each cabbage leaf. Roll tightly. Place the rolls in a square pan.

Pour the marinara sauce over the top. Cover with foil. Bake at 350 degrees for 1 1/2 hours or until the middle is 165 degrees for 15 seconds.

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