

# Lazy Cabbage Rolls

- 1 pound lean ground beef
- 1 onion, diced
- 2 cloves garlic
- 1 small cabbage, or half of a large cabbage, shredded
- 2 cans tomato soup
- 1 can water
- 2 cups instant rice, uncooked
- Salt and pepper

1. Brown beef, onions and garlic over medium heat. Drain off excess fat.
1. Add tomato soup, water, and salt and pepper. Bring to a boil.
2. Stir in rice, cover and simmer on low heat for five minutes.
3. Cut up cabbage very fine. Place half of cabbage in a greased 9x13 inch baking dish. Cover with half of the rice mixture. Repeat layers.
4. Cover with tinfoil and bake at 350° for 1 hour, until cabbage is tender.

This recipe freezes well. Just take it out of the freezer in the morning and let it defrost in the fridge prior to cooking.