Stuffed Cabbage Rolls

HEARTY

YIELD	ACTIVE	TOTAL	OVEN
6 servings (12–14 rolls)	45 min	≈1 h 45 min	350 °F (177 °C)

EQUIPMENT
Large skillet · Large saucepan · 9×13 in baking dish · Foil

#	INGREDIENT	MASS	VOLUME	PROCEDURE
FILLING				
1	Savoy cabbage, *cored* Water, boiling		1 head to cover	Preheat oven to 350 °F (177 °C), rack lower-middle. Cover the cabbage with boiling water and let it stand 10 min.
2	Spicy turkey sausage, *no casings* White rice, cooked	680 g 320 g	1½ lb 2 cups	Brown the sausage in the skillet over medium-high, breaking it into small bits, ≈10 min. Drain if needed and stir in the rice.
SAUCE				
3	Bacon, *chopped*		3 slices	Cook the bacon in the saucepan over medium-high until crisp and rendered, ≈5 min.
4	Yellow onion, *chopped* Red bell pepper, *chopped*		1 medium 1	Add the onion and bell pepper. Cook, stirring often, until starting to soften, ≈4 min.
5	Garlic, *minced*		2 cloves	Lower to medium. Add the garlic and cook 2 min.
6	Water Better Than Bouillon, roasted chicken	355 g	1½ cups 1½ tsp	Stir in the water and Better Than Bouillon. Bring to a boil, then simmer 5 min.
7	Tomato purée Paprika Caraway, ground Salt + black pepper	794 g	28 oz can ½ tsp ¼ tsp to taste	Add the tomato purée, paprika, caraway, salt and pepper. Return to a boil, then simmer on low until slightly thickened, ≈25 min.
ASSEMBLE + BAKE				
8				Drain the cabbage and peel off 12–14 large leaves. Cut out the tough ribs and pat dry. Fill each with ≈⅓ cup filling and roll like a burrito, sides in first.
9				Grease the dish. Pack the rolls in tightly and pour the sauce over. Cover with foil and bake until bubbly, 35–40 min.
10				Rest 10 min. Serve with the sauce spooned over.

NOTES

- No beer: stock replaces the 12 oz of light beer in the original.
- Leaves can also be wilted by freezing a few hours and thawing, with no boiling.
- Make ahead: assemble up to 1 day early, then pull from the fridge 45 min before baking. Freezes well. Good with nokedli.

Source: Serious Eats (Jennifer Olvera), adapted
georgemain.com/recipes/hearty/stuffed-cabbage-rolls

v1 · Rev 2026-11-04