

UNSTUFFED CABBAGE ROLLS

- 2 Pounds Ground Beef
- 1 Large Yellow Onion - Diced
- 1- TBSP Olive Oil
- 1 Small Head Green Cabbage - Chopped
- 1 - 28 oz. Can Diced Tomatoes
- 1 - 8 oz. Can Tomato Sauce
- 1/2 Cup Water
- 2 Cloves Garlic - Minced
- 2 TSP Salt
- 1 TSP Black Pepper

Heat the oil on med-high in a large pot or Dutch oven and cook the onion for 5 minutes then add the ground beef. Cook until it's brown and crumbly, then drain and discard the grease. Add the rest on the ingredients, bring it to a boil, then reduce the heat to med-low and simmer until the cabbage is tender - about 30 minutes.