

# Buttons in a Blanket

by Lemon Drop from A Recipe Reborn

- Prep time: 30 minutes
- Cook time: 2 hours
- Yields 18 cabbage rolls



## Zesty tomato sauce

US	Ingredients	Metric
1 tbsp	olive oil	15 mL
4 cloves	garlic, sliced	4 cloves
1 tbsp	lemon zest, sliced thin	10 g
3 cups	crushed tomatoes	720 mL
3 cups	unsalted vegetable broth	720 mL
2 tsp	kosher salt	12 g

1. In a large wide pan set over medium heat, cook the garlic in the olive oil until it starts turning brown, around 3 minutes.
2. Add the lemon zest and continue cooking until it starts turning brown, around 2 minutes.
3. Add the tomatoes, broth and salt and stir to combine.
4. Bring the sauce to a boil, then set the heat to low and let it simmer until you are ready to roll the cabbage leaves.

## Buttons in a blanket (Mushroom cabbage rolls)

US	Ingredients	Metric
1 cup	dry long grain rice	200 g
1 pinch	saffron	1 pinch
2 tbsp	olive oil, divided	30 mL
1.5 lbs	mushrooms, finely chopped	680 g
1	onion, finely chopped	1
2 stalks	celery, finely chopped	2 stalks
1	carrot, finely chopped	1
2	roma tomato, diced small	2
1	green pepper, diced small	1
1 tsp	dried parsley	1 g
1 tbsp	kosher salt	18 g
1 tsp	ground black pepper	2 g
2 heads	cabbage	2 heads

1. Rinse and cook the rice according to the package instructions and set it aside. Alternatively, use leftover cooked rice.
2. Crush the saffron, add 1 tbsp/15 mL of hot water and let it steep for 5 minutes.
3. In a large wide pan, cook the mushrooms in 1 tbsp/15 mL of olive oil over medium high heat until all the liquid is evaporated, around 10 minutes.
4. Transfer the cooked mushrooms to a large bowl.
5. In the same large wide pan, cook the onions, celery, carrot in 1 tbsp/15 mL of olive oil over medium high heat until they are soft and all the liquid is evaporated, around 10 minutes.
6. Add the vegetable mixture to the mushrooms.
7. Add the cooked rice, tomato, green pepper, parsley, salt, black pepper, saffron plus liquid and stir to combine.
8. Blanche the cabbages one at a time in salted boiling water for 2 minutes to loosen the leaves.
9. Further blanche the leaves as necessary to soften the edges enough to fold without breaking, up to 5 minutes.
10. Place an egg sized amount of filling onto one cabbage leaf and roll the leaf upward to cover the filling.
11. Fold the sides toward the middle and then roll upward to seal it.
12. Repeat steps 10 and 11 until all the leaves and filling are used.
13. Preheat the oven to 350°F/175°C.
14. Prepare a large deep baking pan by ladling in enough sauce to completely cover the bottom.
15. Place the cabbage rolls in the pan and cover them with more sauce.
16. Bake the cabbage rolls for 30 minutes, rotate the pan and bake for another 30 minutes.

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