



CAMPBELL'S® FROZEN ENTRÉES TRADITIONAL STUFFED CABBAGE ROLLS

Case Code
08156

Pack & Size
4 / 5.50 LB TRAY(S)



Tender hand-rolled cabbage leaves filled with ground beef, long-grain rice, onions, parsley and seasonings in a thick and chunky tomato sauce.

Nutrition Facts

About 12 Servings Per Container

Serving size

1 Stuffed Cabbage Roll And Sauce (208g)

Amount per serving

Calories 180

% Daily Value*

Total Fat 6g 8%

Saturated Fat 2.5g 13%

Trans Fat 0g

Cholesterol 25mg 8%

Sodium 750mg 33%

Total Carbohydrate 23g 8%

Dietary Fiber 4g 14%

Total Sugars 9g

Includes 2g Added Sugars 4%

Protein 8g

Vitamin D 0mcg 0%

Calcium 60mg 4%

Iron 1mg 6%

Potassium 380mg 8%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Nutrition Facts are based on our current data. However, because the data may change from time to time, this information may not always be identical to the Nutrition Facts table found on the labels of products.

FEATURES AND BENEFITS

✓ **CAREFULLY CRAFTED:** This comfort-food staple features tender, hand-rolled cabbage leaves filled with seasoned ground beef and long-grain rice in a savory, chunky tomato sauce.

✓ **SIMPLE PREP:** You can easily cook it in the tray straight from the freezer. If you want to cut back on time you can store it in the cooler for 48 hours.

✓ **SERVING SUGGESTION:** This hearty, flavorful dish is perfect to serve as-is, accompanied by roasted potatoes, herby spaetzle, or garlic toast. Or make it a side dish paired with sausages.

✓ **ONLY THE GOOD STUFF:** Each serving of our Stuffed Cabbage Rolls has no MSG added, making it an option you can feel good about serving.

✓ **SHELF LIFE:** With a shelf life of 21 months when kept frozen, our entrées are always available to you and help you cut back on waste.

PREPARATION

Conventional Oven 400 degrees F (Frozen): Cook covered for 1 hr. 35 min. / (Tempered): Cook covered for 60 min. -- Convection Oven, 350 degrees F (Frozen): Cook covered for 1hr. Uncover, cook an additional 10 mins / (Tempered): 25 min. *Spoon sauce over cabbage rolls before serving.

HANDLING

Min Product Lifespan from Production: 638 Days. Minimum Temperature: 0 Fahrenheit. Maximum Temperature: 0 Fahrenheit.

STORAGE

Shelf Life: 638 Days

SERVING IDEAS

Serve with whole buttered corn sprinkled with chopped fresh parsley. Garnish with celery leaves and fresh herb sprig. OR Serve with succotash, mixed green salad and pumpernickel roll. OR Serve with baked acorn squash, raisin bran muffin and mixed green salad.

INGREDIENTS

TOMATO PUREE (WATER, TOMATO PASTE), CABBAGE, RICE, BEEF, DICED TOMATOES IN TOMATO JUICE, CARROTS, ONIONS, CELERY, CONTAINS LESS THAN 2% OF: BREADCRUMBS (WHEAT FLOUR, SUGAR, YEAST, SOYBEAN OIL, SALT, CALCIUM PROPIONATE), EGGS, MODIFIED FOOD STARCH, SUGAR, SALT, SOY PROTEIN CONCENTRATE (CARAMEL COLOR ADDED), GREEN PEPPERS, MILK, SOY PROTEIN ISOLATE, DEHYDRATED ONIONS, BEEF FLAVOR (AUTOLYZED YEAST EXTRACT, MONO AND DIGLYCERIDES, POLYSORBATE 60, DISODIUM INOSINATE, DISODIUM GUANYLATE, XANTHAN GUM), PEPPER, CARAMEL COLOR, FLAVORING. CONTAINS: EGG, MILK, SOY, WHEAT

MORE

A piping hot serving of our Stuffed Cabbage Rolls is the perfect way to start any meal. At Campbell's we want to make your culinary life a little easier by providing you with delicious entrees and side dishes that you'll be proud to serve as your own. Packaged in ready-to-cook aluminum trays, Campbell's frozen entrees are also great at helping your kitchen to reduce food and labor costs, eliminating prep work and the bulk of cleanup time. Frozen entrees provide better control over portion size, which helps eliminate food waste.

PACKAGING DETAILS

Pack & Size: 4 / 5.50 LB TRAY(S)	Case Weight: 23.274 LB	UPC: 51000081565
Cube: 0.831 FT	Case Size: 21.438 IN x 13.063 IN x 5.125 IN (L x W x H)	SCC-14: 10051000081565

ALLERGENS

Contains: Egg, Gluten, Milk/Dairy, Soybean, Wheat

DIETARY NEEDS

No Added Sugars; Sodium 481-800 mgs Per Serving

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