

Shredded Cabbage & Potato Soup

Serves: 8

Total Time: 1 hr 15 min

Supplies

- 1 heavy pot
- 1 chef's knife
- 1 cutting board
- Measuring cups
- 1 stirring spoon
- 1 ladle

Ingredients

- 1 tbsp extra virgin olive oil
- 1 onion, diced (~2 cups)
- 2 celery stalks
- ½ tsp ground coriander
- ½ tsp smoked paprika
- 1 tsp dried oregano
- 1 can crushed tomato (15 oz)
- 2 cups vegetable broth
- 5 cups water
- 1 medium cabbage
- 1 pound baby potatoes
- Salt and pepper to taste
- Parmesan cheese to serve

Instructions

- Heat olive oil in a heavy pot over medium high heat.
- Once the oil is hot, add in the onions and celery. Give it a pinch of salt and sauté for 5 minutes or until the onions begin to look translucent.
- Stir in coriander, paprika, and oregano, then add crushed tomatoes. Stir well and cook for 2 minutes.
- Add the cabbage, salt, pepper, broth, and water. Stir well, turn up the heat, and bring to a boil. Reduce heat and simmer for 10 minutes, stirring occasionally.
- Add in potatoes and simmer for another 15 minutes or until the potatoes and cabbage are tender. Adjust seasonings as desired.
- Ladle into your favorite bowl and serve with a hearty sprinkle of Parmesan cheese and a sprinkle of black pepper. Enjoy!