



Cabbage Soup

Ingredients:

1/2 large head of Napa or Savoy cabbage, chopped
1 cup celery, diced
1 cup white or yellow onion, diced
1 cup carrots, diced
1 red bell pepper, diced
2-3 cloves garlic, minced or 2 heaping tsp. jarred minced garlic
4 cups chicken broth – low sodium
14 oz can basil, oregano, garlic diced tomatoes
1 heaping teaspoon dried oregano
1 heaping teaspoon dried basil
1/2 teaspoon red pepper flakes or 1 small can of diced jalapeños (mild)
1/2 teaspoon of black pepper
1/2 teaspoon salt (optional)

Instructions:

1. Heat 2 tablespoons of olive oil in a large pot over medium heat.
2. Add celery, onions, bell peppers, and carrots.
3. Sauté until slightly tender.
4. Stir in garlic.
5. Pour in chicken broth.
6. Stir in tomatoes and cabbage.
7. Bring to a boil and then reduce heat.
8. Cook until cabbage is tender.
9. Stir in oregano, basil, red pepper flakes, black pepper and salt (if using)
10. Taste broth and adjust seasoning if needed.
11. Serve and enjoy!

Compliments of www.divascancook.com