

# Winter Cabbage Soup

## Ingredients

1 tablespoon olive oil  
1 small onion, diced  
1 pound ground pork (ground chicken thighs, beef, and turkey also work)  
2 garlic cloves, minced  
6 cups broth or stock  
1 large can of stewed tomatoes  
1/2 -1 head green cabbage (depending on size), cut into strips  
2 large carrots, peeled and sliced into coins  
10 young potatoes, or 2-3 yukon gold potatoes, cut into 1-inch cubes  
Freshly ground black pepper  
Kosher salt



## Preparation

Heat oil in a large pot on medium-high heat. Add the onions to the pot and cook until translucent. Mix in the ground pork and salt for seasoning and cook until brown, then add the garlic and cook for another two minutes to release the flavors. At this point it is time to add the vegetables, including the cabbage, carrots, and potatoes. Add the broth and tomatoes and cover the pot to simmer for approximately 30 minutes, or until all of the vegetables are soft. Add salt and pepper to taste, and add water if necessary to thin out the broth.

Serve with crusty bread and butter.