



CABBAGE SOUP

- 2 Tbs. olive oil
- 2 carrots, chopped
- 1 yellow onion, diced
- 1 celery rib, diced
- $\frac{3}{4}$ tsp. sea salt
- Freshly ground pepper
- 2 Tbs. white wine vinegar
- 2 (14.5 oz) cans fire-roasted diced tomatoes
- 4 c. vegetable broth
- 1 can cooked white beans, drained & rinsed
- 4 garlic cloves, grated
- 2 Yukon Gold potatoes, diced
- 1 small green cabbage, chopped
- 1 tsp. dried thyme

Heat olive oil in large pot over medium heat. Add carrots, onion, celery, salt and pepper and cook, stirring occasionally, for 8 minutes. Add the vinegar, stir and add the tomatoes, broth, beans, garlic, potatoes, cabbage and thyme. Cover and simmer for 20-30 minutes or until potatoes and carrots are tender.

Season to taste and serve.



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