Cabbage and Sausage Soup

Calories: 0 kcal

Servings: 1

Time: 25 Mins

Ingredients

- 1.00 litre Broth (vegetable, beef or chicken)
- 500.00 g Cabbage (chopped)
- 130.00 g Capsicum (chopped)
- 100.00 g Carrots (chopped)
- 130.00 g Celery (chopped)
- 20.00 g Garlic (minced)
- 8.00 g Oniom and Garlic Powder (each)
- 65.00 g Onion (chopped)
- 4.00 g Paprika and Oregano (each)
- 500.00 g Sausage (smoked, sliced)

Instructions

1. Heat a dutch oven or large pot to medium heat. Add the sliced sausage to the frying pan, stirring occasionally until browned.
2. Add the garlic, onion, celery, capsicum and carrots. Sauté the vegetables, stirring occasionally for minutes.
3. Stir in the broth, chopped cabbage and spices. Allow the soup to simmer (not boil) 10-15 minutes.
4. Add salt and pepper to taste. Serve immediately.