# **Eat Smart • Move More**

# **Cabbage Soup**

**Prep Time:** 10 minutes **Total Time:** 45 minutes







#### **Ingredients**

2 teaspoons olive oil 1 onion, chopped

- 1/4 teaspoon ground coriander
- 1/4 teaspoon ground fennel seed
- 1/8 teaspoon ground cumin
- 4 cups cabbage, sliced into 1/4-inch strips
- 4 cups water
- 15 ounces canned low-sodium whole tomatoes, undrained
- 4 low-sodium bouillon cubes
- ¼ teaspoon ground black pepper

## **Nutrition Facts**

4 servings per container **Serving size** 

1 serving (716.4g)

# Amount per serving Calories

130 % Daily Value\*

Total Fat 4.5g	6%
Saturated Fat 1g	5%
<i>Trans</i> Fat 0g	
Cholesterol Omg	0%
<b>Sodium</b> 150mg	7%
Total Carbohydrate 17g	6%
Dietary Fiber 5g	18%
Total Sugars 8g	
Includes g of Added Sugars	
Protein 8g	
Vitamin D 0mcg	0%
Calcium 108mg	8%
Iron 2mg	10%
Potassium 639mg	15%

<sup>\*</sup>The % Daily Value (DV) tells you how much a nutrient in a serving contributes to a daily diet. 2,000 calories a day is used for general nutrition

### **Directions**

- Heat oil in a pot on medium heat. Add onion and spices. Cook until onions are soft, about 5 minutes.
- Add cabbage, water, tomatoes, bouillon cubes, and pepper to the pot and stir. Return to a boil, then lower heat. Cover and let simmer for 20 - 25 minutes or until the cabbage is thoroughly cooked.

### **Quick Tips**

- Add brown rice, beans, ground turkey, or ground beef to this dish for a more filling meal.
- Cabbage is in season during the winter months in Virginia.
- 1 pound of cabbage makes about 4 cups of shredded cabbage.

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This institution is an equal opportunity provider. This material was funded by USDA's Supplemental Nutrition Assistance Program -

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(Recipe adapted from: https://www.simplyrecipes.com.)