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 fennel seed

1/8 teaspoon ground cumin

½ medium head cabbage, sliced into ¼-inch strips

4 cups water

15 ounces canned low-sodium whole tomatoes

4 reduced sodium bouillon cubes

1/4 teaspoon ground black pepper

Nutrition Facts

4 servings per container Serving size

1 serving (716.4g)

Amount per serving Calories

130

% Daily Value

6%
5%
0%
7%
6%
18%
0%
8%
10%
15%

^{*}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 to medium heat. Add onion and spices. Cook until onion is soft, about 5 minutes.
- Add cabbage, water, tomatoes, bouillon cubes, and black 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 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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(Recipe adapted from: https://www.simplyrecipes.com.)