

# CABBAGE SOUP

## INGREDIENTS

- 3 tbsp. olive oil
- 1/2 leeks chopped
- 2 cloves garlic minced
- 8 cups low sodium chicken broth  
vegetable broth fine too
- 1 tsp. kosher salt
- 1/2 tsp. dried thyme
- 1/2 tsp. black pepper or to taste
- 1/2 head cabbage chopped in 1  
1/2" chunks
- 2 stalks celery sliced thinly
- 14.5 ounces stewed tomatoes

## PREPARATION

1. In a large pot add the olive oil over medium heat then add in the leeks and garlic, and cook until the for about 3-5 minutes.
2. Add in the broth, salt, pepper, thyme, cabbage, celery and tomatoes and simmer for 30 minutes.
3. Remove from heat and pour into a casserole dish.
4. Serve and enjoy!

