

Tomato Sausage Cabbage Soup

Ingredients

¼ cup extra virgin olive oil
2 lbs. hot or sweet bulk sausage
6-8 cups chopped green cabbage
2 medium onions chopped
1 cup chopped carrots
1 cup chopped celery
2 tbsp. smoked paprika also called Spanish paprika
½ tsp. cayenne pepper
1 28 oz. can tomato puree
4 cups chicken stock
Salt and pepper to taste
Chopped fresh parsley for garnish

Preparation

In large pot or Dutch oven heat oil, add sausage and cook until browned, stir and break up large chunks. Add cabbage, onions, carrots and celery mix often until vegetables are softened, 5-6 minutes.

Add paprika and cayenne, stir to combine spices. Add tomatoes and stock, bring to a low boil. Taste and add salt and pepper to adjust seasoning. Cover, reduce heat to simmer and cook 30-40 minutes.

Garnish with parsley before serving.