

# Cabbage with Beans and Ham

From – [www.nytimes.com](http://www.nytimes.com)

½ lb chopped ham  
1 onion, chopped  
1 Tbsp olive oil  
8 cups chicken broth  
3 cups cooked white beans  
5 cups green cabbage  
few thyme sprigs  
Parmesan for garnish

- Sauté ham and onion in olive oil until brown.
- Add broth and beans then bring to a boil.
- Add 5 cups green cabbage and a few thyme sprigs, and simmer until tender.
- Garnish with olive oil, Parmesan.



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