

# Rustic Cabbage Soup

From – *101cookbooks.com*

1 Tbsp extra virgin olive oil  
big pinch of salt  
½ lb potatoes, skin on, cut into ¼” pieces  
4 gloves garlic, chopped  
½ large yellow onion, thinly sliced  
5 cups chicken or vegetable stock  
1 ½ cups white beans, precooked or canned (drained and rinsed well)  
½ medium cabbage, cored and sliced into ¼” ribbons

More extra virgin olive oil for drizzling  
½ cup Parmesan cheese, freshly grated

- Warm the olive oil in a large thick-bottomed pot over medium-high heat.
- Stir in the salt and potatoes. Cover and cook, stirring occasionally, until they are a bit tender and starting to brown a bit, about 5 minutes.
- Stir in the garlic and onion and cook for another minute or two.
- Add the stock and the beans and bring the pot to a simmer.
- Stir in the cabbage and cook for a couple more minutes, until the cabbage softens up a bit.
- Adjust the seasoning. Taste and add more salt if needed. The amount of salt you will need to add will depend on how salty your stock is.
- Serve drizzled with a bit of olive oil and a generous dusting of cheese.



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