

## Cabbage Soup

### INGREDIENTS

2 tablespoons olive oil  
2 cups onion, chopped  
2 cups carrots, chopped  
2 cups celery, minced  
1/2 teaspoon chili powder  
Kosher salt  
Freshly ground black pepper  
1 (15-oz) can cannellini beans, drained and rinsed  
4 cloves garlic, minced  
1 teaspoon dried thyme  
1/2 large head cabbage, chopped  
2 ripe tomatoes, chopped  
6 cups vegetable or chicken stock (vegetable stock will make this vegan!)  
Pinch red pepper flakes  
1/4 teaspoon smoked paprika  
1/4 cup fresh parsley, chopped  
1/4 cup fresh dill, chopped

### PROCEDURE

1. In a large pot or Dutch oven, heat olive oil over medium heat.
2. Add onion, carrots, and celery, and season with salt, pepper, and chili powder. Cook, stirring often, until vegetables are soft, 5 to 6 minutes.
3. Stir in beans, garlic, and thyme, and cook until garlic is fragrant, about 30 seconds.
4. Add stock and bring to a simmer.
5. Stir in tomatoes and cabbage and simmer until cabbage is wilted, about 6 minutes.
6. Remove from heat and stir in red pepper flakes, paprika, parsley, and dill. Season to taste with salt and pepper. Garnish with more parsley, if using.