

Cabbage, Sausage, and Potato Soup



Ingredients

- 1 pound kielbasa sausage*, sliced into bite-sized pieces
- 2 tablespoons extra-virgin olive oil
- 3 medium leeks, sliced into $\frac{1}{8}$ inch rounds, white and pale green parts only
- 2 medium carrots, peeled and diced
- 1 stalk celery, diced
- 1 small green cabbage, chopped into bite-sized pieces
- 3 cloves garlic, minced
- 6 cups chicken or vegetable stock
- 1 pound red potatoes, diced
- 1 tablespoon Italian seasoning, homemade or store-bought
- 1 bay leaf

Info

- **Prep:** -
- **Cook:** -
- **Serves:** 6-8
- [Source](#)

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Rate

- Kosher salt and freshly-cracked black pepper

Directions

1. Add sausage to a large stockpot and cook over medium-heat for 5-6 minutes, stirring and flipping occasionally, until the sausage is lightly browned. Use a slotted spoon to transfer the sausage to a separate plate, and set aside.
2. Add the olive oil, leeks, carrots and celery to the pan, and stir to combine. Sauté for 5 minutes, stirring occasionally. Then add the cabbage and garlic, and sauté for 4 more minutes, stirring occasionally.
3. Add the stock, potatoes, Italian seasoning, bay leaf, cooked sausage, and stir to combine. Continue cooking until the soup reaches a simmer. Then reduce heat to medium-low, cover, and simmer for 15 minutes, or until the potatoes are cooked and tender. Taste and season with a few generous pinches of salt and black pepper as needed. (Also, depending on how seasoned your sausage is, feel free to stir in a extra few teaspoons of Italian seasoning if you think it needs some extra flavor.)
4. Serve warm. Or refrigerate in sealed containers for up to 3 days, or freeze for up to 3 months.

[sausage](#), [kielbasa](#), [leek](#), [carrot](#), [cabbage](#), [stock](#), [potatoes](#)

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