

Easy Cabbage Soup with Ground Beef - Hearty, Healthy, and Delicious

Simple, satisfying, and perfect for chilly nights, this



TIME
30 min

METHOD
Slow cooker

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 1 large head of cabbage, chopped
- 2 small onions, diced
- 2 cans stewed tomatoes
- 1 pouch Lipton Onion Soup Mix (any flavor you like)
- 1 large bunch celery, chopped finely
- 1-2 lbs ground beef
- Water, enough to fill half of a large pot
- Optional spices: garlic powder, black pepper, thyme, smoked paprika

Instructions ???:

1 Start the Base:

2 Brown the Meat:

3 Add the Flavor:

4 Simmer & Serve:

Tips for the Best Cabbage Soup:

Use Lean Beef: Keeps the soup hearty without being greasy.

Spice It Up: A pinch of red pepper flakes or smoked paprika adds depth.

Make It a Meal: Add cooked rice, potatoes, or even pasta for extra bulk.

Slow Cooker Friendly: Toss all ingredients into your slow cooker and let it go low and slow for 6-8 hours.

Storage & Leftovers:

Fridge: Store in airtight containers for up to 5 days.

Freezer: Cabbage soup freezes beautifully! Portion into freezer bags or containers and store for up to 3 months.

Reheat: Simmer on the stovetop or microwave until hot throughout.

Serving Suggestions & Pairings:

Easy Turkey Wings - make it a full comfort meal

Tomato Skillet with Okra and Sausage - for a hearty Southern side

Blueberry Lemonade - refreshing contrast to the savory flavor

Crockpot Nacho Dip - for a party-ready soup and dip duo

Sheet Pan Quesadillas - crispy bites alongside your bowl

More Recipes You'll Love:

Easy Turkey Wings - rich and fall-off-the-bone

Sheet Pan Quesadillas - crowd-pleasing and easy

Crockpot Nacho Dip - cheesy, hearty, and always a hit

Final Thoughts:

DIRECTIONS

1. **Start the Base:** In a large stockpot, fill halfway with water and bring to a boil. Add chopped cabbage, celery, and diced onions. Reduce to a simmer.
2. **Brown the Meat:** In a separate skillet, cook the ground beef over medium heat until browned. Drain excess fat.
3. **Add the Flavor:** Stir the stewed tomatoes and Lipton onion soup mix into the simmering vegetable base. Add in your cooked ground beef. Season with any optional spices.
4. **Simmer & Serve:** Let everything simmer together for 20-30 minutes to allow the flavors to meld. Taste and adjust seasoning. Serve hot with crusty bread or crackers.
5. **Tips for the Best Cabbage Soup:** Use Lean Beef: Keeps the soup hearty without being greasy.
6. **Spice : It Up:** A pinch of red pepper flakes or smoked paprika adds depth.
7. **Make : It a Meal:** Add cooked rice, potatoes, or even pasta for extra bulk.
8. **Slow : Cooker Friendly:** Toss all ingredients into your slow cooker and let it go low and slow for 6-8 hours.
9. **Storage & Leftovers:** Fridge: Store in airtight containers for up to 5 days.
10. **Freezer:** Cabbage soup freezes beautifully! Portion into freezer bags or containers and store for up to 3 months.
11. **Reheat:** Simmer on the stovetop or microwave until hot throughout.
12. **Serving Suggestions & Pairings:** This soup pairs wonderfully with:

13. Easy : Turkey Wings - make it a full comfort meal
14. Tomato : Skillet with Okra and Sausage - for a hearty Southern side
15. Blueberry : Lemonade - refreshing contrast to the savory flavor
16. Crockpot : Nacho Dip - for a party-ready soup and dip duo
17. Sheet : Pan Quesadillas - crispy bites alongside your bowl
18. More Recipes You'll Love: If cozy, hearty meals are your thing, try:
19. Easy : Turkey Wings - rich and fall-off-the-bone
20. Sheet : Pan Quesadillas - crowd-pleasing and easy
21. Crockpot : Nacho Dip - cheesy, hearty, and always a hit
22. Final Thoughts: This Easy Cabbage Soup is the kind of meal that fills your belly and warms your soul. It's budget-friendly, flexible, and loaded with veggie goodness-and with that hint of nostalgic flavor from Lipton soup mix, it's a recipe you'll want to keep on rotation. Rainy day or not, this soup is pure comfort.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-cabbage-soup-with-ground-beef-hearty-healthy-and-delicious/>