

## Hearty and Comforting Kielbasa and Cabbage Soup Recipe

If you're looking for a dish that's equal parts comforting and delicious, this



**TIME**  
**30 min**

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### INGREDIENTS

- 1 lb kielbasa, sliced
- 1 small head of cabbage, chopped
- 1 onion, diced
- 3 cloves of garlic, minced
- 6 cups of chicken broth
- 1 can of diced tomatoes (14-15 oz)
- 1 tsp paprika
- Salt and pepper to taste

#### Instructions:

**Brown the Kielbasa:**In a large pot or Dutch oven, sauté the sliced kielbasa over medium heat until slightly browned. This adds a smoky depth to the soup.

**Cook the Aromatics:**Add the diced onion and minced garlic to the pot. Stir and cook until the onion becomes translucent and the garlic is fragrant, about 2-3 minutes.

**Add the Cabbage:**Stir in the chopped cabbage and cook for 5-7 minutes, or until it starts to wilt.

**Combine the Ingredients:**Pour in the chicken broth and add the can of diced tomatoes (including the juice). Stir well to combine.

**Season and Simmer:**Add the paprika, along with salt and pepper to taste. Bring the soup to a boil, then reduce the heat to a gentle simmer. Cook for 20-30 minutes, allowing the flavors to meld beautifully.

**Serve and Enjoy:**Ladle the soup into bowls and serve hot. Pair it with crusty bread or crackers for a

complete meal.

Tips for the Best Kielbasa and Cabbage Soup:

**Boost the Smokiness:** Use smoked paprika for an extra layer of flavor.

**Add Veggies:** Throw in carrots, celery, or potatoes for additional texture and nutrients.

**Make It Creamy:** Stir in a splash of heavy cream or a dollop of sour cream for a richer broth.

**Why This Soup is a Keeper:**

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10. **Why This Soup is a Keeper:** This Kielbasa and Cabbage Soup is comfort food at its best. The combination of smoky sausage, tender vegetables, and a flavorful broth makes it perfect for any occasion-from family dinners to meal prep. Plus, it's a one-pot dish that's

easy to make, budget-friendly, and guaranteed to warm you from the inside out.

11. Try this recipe for your next dinner and let me know how it turns out! Don't forget to share it with fellow soup lovers and check out more delicious recipes to make your weeknights even cozier.

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

Original recipe: <https://chefmaniac.com/hearty-and-comforting-kielbasa-and-cabbage-soup-recipe/>