

Easy Cabbage Soup Recipe: Hearty Ground Beef & Veggie Soup

Get ready for a warm, comforting, and incredibly flavorful meal with this amazing



TIME
10-15 min

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INGREDIENTS

1 large cabbage, chopped (about 8-10 cups)
2 small onions, diced (about 1 cup)
2 cans (14.5 oz each) stewed tomatoes, undrained
1 pouch (about 1 oz) Lipton Onion Soup Mix
1 large celery stalk, chopped finely (about 1 cup)
Ground beef (1-2 pounds, lean recommended)
Oil for browning beef (about 1-2 tablespoons, if needed)
Favorite spices for beef (e.g., salt, black pepper, garlic powder, paprika)

DIRECTIONS

1. Let's get this delicious : Cabbage Soup simmering!
2. Prepare : Vegetables: Fill a large saucepan or Dutch oven halfway with water (about 6-8 cups) and bring it to a rolling boil over high heat. Add the chopped 1 large cabbage, diced 2 small onions, and finely chopped 1 large celery stalk to the boiling water. Reduce the heat to a simmer, cover, and cook for about 10-15 minutes, until the vegetables begin to soften.
3. Cook : Ground Beef: While the vegetables are simmering, in a separate large skillet, cook the 1-2 pounds ground beef over medium heat until browned, breaking it into crumbles as it cooks. Drain any excess fat thoroughly.
4. Season : Beef: Stir in your favorite spices (e.g., about 1/2 tsp salt, 1/4 tsp black pepper, 1/2 tsp garlic powder, 1/2 tsp paprika) along with the 1 pouch Lipton Onion Soup Mix into the cooked beef. Stir well to combine and cook for 1-2 minutes to allow the spices to bloom.
5. Combine & : Simmer: Add the seasoned beef and the 2 cans of stewed tomatoes (undrained) to the simmering vegetables in the large saucepan. Stir everything well to combine. Continue to simmer the mixture for a few more minutes (about 10-15 minutes), or until all the vegetables have reached your desired tenderness. The longer it simmers, the more the flavors will meld.
6. Taste & : Adjust: Taste the soup and adjust seasoning with additional salt, pepper, or other spices as needed.
7. Serve: Ladle the hot Cabbage Soup into bowls and serve immediately.

SWAPS & NOTES

Onions & Celery: Finely chopping these helps them soften quickly and blend well into the soup.

You can break them up with a spoon as they simmer if you prefer.

Stewed Tomatoes: Adds a chunky tomato base.

Diced tomatoes (canned) can also be used.

TIPS FOR SUCCESS

Drain Beef Well: Removing excess grease from the browned beef will prevent your soup from being oily.

Don't Overcook Cabbage: Cook until tender, but avoid making it mushy, especially if you prefer a slight bite.

Season Beef Separately: Seasoning the ground beef before adding it to the soup ensures it has its own robust flavor base.

Adjust Liquid: The initial water amount is a guideline.

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