

Easy Slow Cooker Cabbage Soup Recipe for Busy Weeknights

Dried herbs such as thyme, parsley, or Italian seasoning



METHOD

Slow cooker

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INGREDIENTS

- Green cabbage, chopped
- Onion, diced
- Carrots, sliced
- Celery, chopped
- Garlic, minced
- Chicken or beef broth
- Diced tomatoes
- Potatoes, optional
- Salt and black pepper
- Dried herbs such as thyme, parsley, or Italian seasoning
- Ground beef or sausage
- White beans
- Green beans
- Crushed red pepper flakes

DIRECTIONS

1. Add the chopped cabbage, onion, carrots, celery, and garlic to the slow cooker.
2. Pour in the broth and diced tomatoes.
3. Add potatoes, if using, along with salt, pepper, and dried herbs.
4. Stir everything together so the seasonings are distributed evenly.
5. Cover and cook on low for 6 to 8 hours or on high for 3 to 4 hours, until the vegetables are tender and the flavors have blended.
6. Taste and adjust seasoning before serving.
7. Ladle into bowls and serve hot.
8. If you are adding cooked sausage or browned ground meat, stir it in at the beginning so the flavors have time to mingle. If using beans, add them during the last hour so they hold their shape nicely.

SWAPS & NOTES

Green cabbage is the classic choice because it softens beautifully and holds up well in the slow cooker.

If you want to change things up, Savoy cabbage can also work, though it tends to get a little softer.

For a richer soup, beef broth adds deeper flavor, while chicken broth keeps things a little lighter.

If you want a meatier version, browned ground beef or sliced smoked sausage can be added for extra heartiness.

TIPS FOR SUCCESS

Do not be afraid to pack the slow cooker a bit with cabbage.

It looks like a lot at first, but it cooks down significantly as it softens.

What starts as a full pot becomes a much more manageable, rich, hearty soup by the end.

If you want the best flavor, season in layers.

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Original recipe: <https://chefmaniac.com/easy-slow-cooker-cabbage-soup-recipe-for-busy-weeknights/>