



Chicken and Cabbage Soup

NIBBLEDISH CONTRIBUTOR

Ingredients

1 large onion, diced
2 ribs of celery, diced
2 large carrots, diced
1 tbsp canola oil (or olive oil)
¼ cup white wine-optional
8 cups chicken broth
2 cups water
1-2 tbsp smoked paprika
1 tbsp cayenne-optional
½ head cabbage, shredded into bite-size pieces
1 cup cooked chicken, chopped
½ tsp salt
½ tsp pepper
10 oz. V8/ tomato juice

Instructions

Sauté onion, celery and carrots in the oil over medium heat in a large pot. Add the smoked paprika and cayenne, then stir in the wine, broth, water, chicken, salt/pepper and tomato juice. Bring to a boil, then add the cabbage and cover. Reduce the heat to low and simmer for 45 minutes.