

Chicken Cabbage Soup



Ingredients

- 2 tablespoons olive oil
- 2 medium carrots, chopped
- 2 celery ribs, chopped
- 1 medium onion, chopped
- 2 garlic cloves, minced
- 6 cups chicken broth
- 2 medium red potatoes, cubed
- 1-1/2 cups shredded cabbage
- 1 teaspoon dried thyme
- 1-1/2 teaspoons dried parsley flakes
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 2 cups shredded cooked chicken

Makes 10 servings

Instructions

1. In a large saucepan, heat oil over medium heat. Add carrots, celery and onion; cook and stir until crisp-tender, 5-7 minutes. Add garlic; cook 1 minute longer.
2. Stir in broth, potatoes, cabbage, thyme, salt and pepper. Bring to a boil. Reduce heat; cover and simmer until vegetables are tender, 10-15 minutes. Stir in chicken; heat through. If desired, top with parsley.