

Cabbage Soup

Season: Spring

Type: Side

Serves: 36 tastings

From the garden: Cabbage, silverbeet/kale & parsley



Equipment:

Small stockpot x 1
Small frying pan x 1
Wooden spoon x 2
Whisk x 1
Chopping boards and knives
Measuring cups
Measuring spoons
Serving bowl x 5
Small ladle x 5

Ingredients:

¼ cabbage (finely chopped)
10 silverbeet/kale (leaves only, finely chopped)
¼ cup parsley (leaves only, finely chopped)
2 potatoes (skin-on, cubed – 1cm)
1 onion (finely chopped)
2 bay leaves
10 cups boiling water (from the kettle)
1 vegetable stock cube
1 teaspoon salt
10 grinds of pepper

200g diced bacon
2 tablespoons olive oil

What to do:

1. Prepare all of the ingredients based on the instructions in the ingredients list.
2. Put all the ingredients **except** bacon and olive oil in a small stockpot, cook until all vegetables are beginning to soften.
3. In a small frying pan, cook the bacon with olive oil until slightly brown.
4. Add bacon to the soup and continue to cook until all vegetables are softened.
5. Using a whisk to stir will help breaking up the potatoes and thickening up the soup.
6. Serve into 5 large serving bowls with a small ladle in each.