

# Potato and Cabbage Soup

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*This soup is lovely and hearty from the vegetables and the potato gives it a lovely creaminess. Serve with a dollop of double cream.*

## Ingredients:

500g floury potatoes  
1 onion  
1 carrot  
1 celery stick  
2 garlic cloves  
½ savoy cabbage  
1 litre chicken stock  
Olive oil  
Salt and pepper

## Directions:

1. Peel the onion, carrot and garlic cloves and whiz them in a food processor until everything is in small pieces.
2. Shred the cabbage and chop the potatoes into small cubes.
3. Heat the oil in a pan and add the onion, carrot, celery and garlic cloves.
4. Fry them for five minutes or so or until they begin to brown.
5. Add the potatoes and cook for a further five minutes, being careful not to let anything burn.
6. Add the stock and simmer everything for ten to fifteen minutes.
7. Whiz the soup until smooth and then add the cabbage. Simmer it for another four minutes or so or until the cabbage is tender.

*Author: Laura Young*