



Aunt Nellie's[®]

ITALIAN CABBAGE SOUP

SERVES: Makes 6 SERVINGS (about 1-1/2 cups each)

PREP TIME: 15 MINUTES

COOK TIME: 13 TO 15 MINUTES

INGREDIENTS

- 1 jar (16 ounces) Aunt Nellie's Sweet & Sour Red Cabbage
- 2 teaspoons olive oil
- 1 medium bell pepper, diced, about 1/2-inch
- 2 teaspoons chopped fresh thyme
- 2 cloves garlic, finely chopped
- 1 quart (4 cups) chicken or vegetable broth
- 2 cups water
- 1 cup dried cheese tortellini
- 1 can (about 15 ounces) great Northern (or other white) beans, drained and rinsed
- 1 medium zucchini, quartered lengthwise, then sliced 1/4 inch thick
- 1 small tomato, chopped
- Salt and black pepper, to taste
- Shredded Parmesan cheese (optional)

INSTRUCTIONS

1. Drain cabbage well (reserving liquid). Set cabbage and liquid aside.
2. Heat oil in large (4-1/2 quart) pot. Cook bell pepper, thyme and garlic 3 to 5 minutes, until pepper begins to soften. Add broth, water, tortellini, and beans; bring to boil. Reduce heat and simmer, partially covered, 5 minutes, stirring occasionally.

3. Add zucchini and continue simmering, partially covered, until zucchini and tortellini are just tender, about 5 minutes. Stir in cabbage, 2 tablespoons reserved cabbage liquid and tomato; add salt and pepper. Sprinkle with Parmesan, if desired.
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FIND IT ONLINE:

<https://auntnellies.com/italian-cabbage-soup/>

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