



Aunt Nellie's[®]

QUICK & EASY BORSCHT

SERVES: Makes 4 TO 6 SERVINGS

PREP TIME: 10 MINUTES

Recipe courtesy of Centsless Meals

INGREDIENTS

- 1 jar (16 ounces) Aunt Nellie's Sliced Pickled Beets
- 1 tablespoon olive oil
- 1 small russet potato peeled and diced
- (1/4-inch), about 1 cup diced
- 4 cups coleslaw mix 1 clove garlic, minced
- 6 cups low sodium vegetable broth
- 1 Bay leaf
- Salt
- Pepper
- Sour cream
- Chopped fresh dill, optional

INSTRUCTIONS

1. Drain beets; discard liquid.
2. Heat oil in large saucepan or Dutch oven over medium heat. Add potato pieces and coleslaw mix. Cook 5 to 7 minutes or until vegetables are softened, stirring occasionally. Stir in garlic.

3. Add vegetable broth and bay leaf. Reduce heat and simmer 10 minutes. Add beets.
Continue simmering about 5 minutes or until potatoes are tender. Season with salt and pepper, as desired.
 4. Serve topped with sour cream and chopped fresh dill, if desired.
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<https://auntnellies.com/quick-easy-borscht/>

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