



CABBAGE FAT-BURNING SOUP

Prep Time: 20 Minutes | Cook: 25 Minutes | Servings: 15

INGREDIENTS:

- 10 stalks celery, chopped
- 5 carrots, chopped
- 3 onions, chopped
- 2 green bell peppers, diced
- 1 large head cabbage, chopped
- 1 can cut green beans, drained (15 ounce)
- 2 quarts tomato juice
- 2 cans whole peeled tomatoes, with liquid (16 ounce)
- 1 can beef broth (14 ounce)
- cold water, to cover
- 1 envelope dry onion soup mix

INSTRUCTIONS:

- Place celery, carrots, onions, cabbage, bell peppers, and green beans in a large soup pot.
- Add tomato juice, tomatoes, beef broth, and enough water to cover vegetables; add onion soup mix and stir to combine.
- Bring to a boil over medium heat; reduce heat to low and simmer until vegetables are tender, about 25 minutes.
- Flavour your foods with spices you enjoy!

Serve and enjoy!

Nutrition Facts: Calories 90 per serving

<https://www.allrecipes.com/recipe/13116/cabbage-fat-burning-soup>

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