



Cabbage, Sausage, & Potato Soup

A hearty and delicious soup featuring Stoltzfus Meats smoked sausage. Recipe adapted from Gimme Some Oven.

Servings: 6 to 8

Ingredients

- 1 lb. Stoltzfus Meats smoked sausage, sliced
- 2 Tbsp. extra-virgin olive oil
- 3 medium carrots, peeled and diced
- 2 medium leeks, sliced into 1/8 inch rounds, white and pale green parts only
- 1-2 stalks celery, diced
- 1 small green cabbage, chopped
- 3 cloves garlic, minced
- 6-8 cups chicken or vegetable broth
- 1 lb. red potatoes, diced
- 1 Tbsp. Italian seasoning
- 1 fresh bay leaf (or 1/2 tsp. dried bay leaves)
- Salt and pepper, to taste

Directions

1. Add Stoltzfus Meats smoked sausage to a large stockpot and cook over medium-high heat for 5-6 minutes, until slightly brown. Use a slotted spoon to transfer to a separate plate and set aside.
2. Add the olive oil, leeks, carrots, and celery to the pot. Saute for 5 minutes, stirring occasionally.
3. Add the cabbage and garlic and saute for 4 more minutes, stirring occasionally.
4. Add the broth, potatoes, Italian seasoning, bay leaf, salt, and pepper.
5. Stir well and continue cooking until soup reaches a simmer. Then, reduce heat to medium-low, cover, and simmer for 15 minutes, until the potatoes are tender.
6. Add the smoked sausage back into the soup, ladle into a big bowl, and enjoy!



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