

# Cabbage Roll Soup

written by The Recipe Exchange | September 5, 2016

## **Ingredients**

1 large onion, diced  
3 cloves garlic, minced  
1 lb lean ground beef  
 $\frac{1}{2}$  lb lean ground pork  
 $\frac{3}{4}$  cup uncooked long grain rice  
1 medium head cabbage, chopped (core removed)  
1 (28 ounce) can diced tomatoes  
2 tablespoons tomato paste  
4 cups beef broth  
 $1\frac{1}{2}$  cups V8 or other vegetable juice  
1 teaspoon paprika  
1 teaspoon thyme  
1 tablespoon Worcestershire sauce  
1 bay leaf  
salt and pepper, to taste

## **Directions**

In a large pot, brown onion, garlic, pork and beef. Drain any fat.

Stir in chopped cabbage and let cook until slightly softened.

Add all remaining ingredients, bring to a boil and reduced heat to medium low. Cover and simmer on low until rice is fully cooked (about 25-30 minutes). Remove bay leaf and serve.