# Chicken Soup with Cabbage

Jacob · 30/09/2024



**Prep Time**

40 mins

**Dificult**

Medium

**Servings**

2 hrs 35 mins

**Description**

This chicken cabbage soup will cure whatever ails you even if its just hunger Ive been making this healthy lowcarb soup recipe for 30 years This is about as good as it gets Enjoy with freshly baked biscuits on a rainy day

**Ingredients**

— - 6 quarts water

— divided - 1 whole chicken

— giblets removed - 5 carrots

— chopped - 4 stalks celery

— chopped - 1 medium onion

— chopped - 2 cups chopped cabbage - ¼ cup white wine (Optional) - 2 tablespoons chicken bouillon granules - 2 tablespoons dried dill weed - 1 tablespoon butter

— or to taste (Optional) - 1 tablespoon dried parsley - 1 tablespoon ground thyme - 2 cloves garlic

— minced - 2 teaspoons ground white pepper - 2 bay leaves

**Instructions**

1. Fill a large pot with 4 quarts water. Add chicken; bring to a boil. Cook until chicken meat easily falls off the bone
2. about 45 minutes. Remove chicken to a platter and cover with plastic wrap. Cover the pot with a lid. Refrigerate chicken and broth until chicken is cool enough to handle
3. about 40 minutes. Remove meat from chicken bones; set aside. Skim excess fat off the top of cooled broth. Add remaining 2 quarts water
4. chicken meat
5. carrots
6. celery
7. onion
8. cabbage
9. wine
10. bouillon
11. dill
12. butter
13. parsley
14. thyme
15. garlic
16. white pepper
17. and bay leaves to broth in the pot. Cook over medium heat until vegetables have softened
18. about 30 minutes. Recipe Tip You can use a cooked rotisserie chicken from your grocery store to save time.