

Slow Cooker Creamy Cabbage Soup



Ingredients:

- 1 medium head of cabbage, chopped
- 1 large onion, diced
- 2 large carrots, sliced
- 3 cloves garlic, minced
- 4 cups chicken or vegetable broth
- 2 cups water
- 1 cup heavy cream
- 2 Tbls. butter
- 1 tsp. salt
- 1/2 tsp. black pepper
- 1 tsp. dried thyme
- 1 tsp. dried parsley
- 1/2 tsp. paprika
- 1 bay leaf (optional)

Directions:

1. Place the chopped cabbage, diced onion, sliced carrots, and minced garlic in your slow cooker.
2. Pour in the chicken or vegetable broth and water, then stir to combine.
Add the bay leaf if wanted, salt, black pepper, thyme, parsley, and paprika. Stir well.
3. Cover the slow cooker and cook on low for 6-8 hours or on high for 3-4 hours, until the vegetables are tender.
4. Remove the bay leaf from the soup.
5. Stir in the heavy cream and butter until well combined and heated through.
Taste and adjust the seasoning if needed before serving.

Variations & Tips

For a heartier version, add diced potatoes or cooked, crumbled sausage to the slow cooker along with the vegetables. Those looking to lighten the recipe can substitute the heavy cream with half-and-half or even a non-dairy creamer. Additionally, a splash of apple cider vinegar at the end can add a delightful tang to the soup. For an extra touch of warmth, sprinkle in some red pepper flakes to give it a gentle kick.