**Cabbage Soup**

*Ingredients: (serves 6)*

* 2 Tbsp. Olive oil
* 1 Large Onion, finely chopped
* 2 Celery Sticks, finely chopped
* 1 Large Carrot, finely chopped
* 70g Smoked Pancetta, diced (optional)
* 1 Large Savoy Cabbage
* 2 Fat garlic cloves, crushed
* 1 heaped tsp. sweet smoked paprika
* 1 tbsp. finely chopped rosemary
* 1 x 400g can chopped tomatoes
* 1.7l hot vegetable stock
* 1 x 400g can chickpeas, drained and rinsed
* Shaved parmesan to serve (optional)
* Crusty bread to serve (optional)

*Method:*

* Heat the oil in a casserole pot over a low heat.
* Add the onion, celery and carrot with some salt, and fry gently for 15 mins or until veg begins to soften
* If using pancetta add this to the pan too
* Tip in the cabbage and fry for 5 mins, then stir through the garlic, paprika and rosemary and cook for another minute
* Tip the chopped tomatoes and stock into the pan.
* Bring to a simmer, then cook uncovered for 30 minutes, adding the chickpeas for the final 10 mins
* Season generously with salt and black pepper.
* Serve the soup with the parmesan and crusty bread if you wish

<https://www.bbcgoodfood.com/recipes/cabbage-soup>