

Potato Cabbage Stew

Serves Six



Ingredients

- 1 pound lean ground beef
- 2 tablespoons olive oil
- 2 cups leeks (white parts only), chopped
- 1 small brown onion, chopped
- 1 teaspoon Kosher salt
- ½ teaspoon freshly ground pepper
- ½ teaspoon smoked paprika
- 4 cups peeled and diced potatoes
- ½ head of savoy or green cabbage, shredded (about 6 cups)
- 6 cups chicken stock
- 1 tablespoon Beef *Better than Bouillon*

For the top

- handful of fresh Italian parsley, chopped fine
- ½ cup sour cream or creme fraiche
- Smoked paprika

Steps

1. In a large pot begin browning meat over medium-high heat. Once meat is cooked, take a clean paper towel and roll it around the pot (I use tongs) to absorb any liquid fat in the pot. Discard the paper towel. Return the heat to medium-high and add the olive oil, leeks and onions. Saute until the onions are translucent making sure to continually stir the meat mixture scraping up the browned bits from the bottom and sides of the pot. Season with salt, pepper and paprika.
2. Add the cabbage and cook until the cabbage begins to wilt. Pour in a couple cups of the chicken stock and again, scrape down the sides of the pot and the bottom loosening all the browned bits of goodness. Add the beef bouillon and stir making sure it is properly dissolved.
3. Next add the potatoes and the rest of the chicken stock. Bring the mixture to a boil, then reduce to a simmer and continue cooking until potatoes are fork-tender (about 20 minutes). Serve hot with a dollop of sour cream, parsley and paprika on top.