

## **Vegetable soup (stew) with minced meat**

6-8 servings

700-800 g ground beef or mixed meat  
500 g white cabbage  
1 yellow onion  
2 cloves of garlic  
2 carrots  
100-130 g celeriac  
1 large parsnip  
1 vegetable stock cube  
1 meat stock cube  
1 can crushed tomatoes  
2 bay leaves  
2 cloves  
8 peppercorns  
1 l water  
Salt  
Pepper

Fry the ground meat in a frying pan until it crumbles. Drain the fat and put in a pot.

Cut the vegetables into pieces, brown in the pan and put in the pot.

Add the stock cubes, crushed tomatoes, bay leaves, cloves, allspice and water.

Tip! If you have a tea ball, put the bay leaves, cloves and allspice in it.

Cook the soup for about 30-40 minutes.

Season with salt and pepper.