

Chunky Cabbage and Pancetta Soup

Crunchy cabbage with smoky pancetta slowly cooked with chunky veg.



Serves - 4



Prep time - 15 mins



Cooking time - 30 mins



Ingredients

-  2 tsb olive oil
-  200g of good quality pancetta (or bacon) chopped into cubes
-  1/2 onion (chopped)
-  2 cloves of garlic (chopped or pureed)
-  2 medium potatoes
-  Half a can of chopped tomatoes
-  Half a head cabbage
-  300ml stock (vegetable or chicken)
-  Salt & pepper
-  Creme Fraiche

Method



- 🔥 Place your Cooking Bowl above a medium to hot Kadai, connected to the Cooking Tripod.
- 🔥 Heat the olive oil and cook the pancetta until nicely browned and spoon off any excess fat.
- 🔥 Add the chopped onion and garlic and cook until translucent.
- 🔥 Add the diced potatoes, tomatoes and enough stock to cover the ingredients.
- 🔥 Leave to simmer for approx. 20 mins or until the potatoes are tender.
- 🔥 Add in cabbage and seasoning and add extra stock.
- 🔥 Cook for another 10 mins, serve with creme fraiche and enjoy!



Cookware
Cooking bowl
& Tripod



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