# **Cabbage Soup with Ground Beef**

### Ingredients:

Serves 6

1 tablespoon olive oil

1 large onion, diced

1 pound ground beef

2 cloves garlic, minced

1 tablespoon tomato paste

1-1/4 teaspoons salt

1/4 teaspoon pepper

4 cups low sodium beef broth

1 can (15 ounce) diced tomatoes

1 can (14 ounce) crushed tomatoes

2 large carrots, peeled and diced

1 small head cabbage, cored & cut into 1 inch pieces

1/2 cup rice

1 tablespoon brown sugar, optional

Chopped fresh parsley, optional garnish



Source: Adapted from The Natural Nurturer

#### **Directions:**

- 1. Wash hands with soap and water.
- 2. Heat oil in a large soup pot over medium-high heat. Add the onions and cook until soften.
- 3. Add the ground beef and cook, about 7-8 minutes. Drain fat.
- 4. Once the meat is cooked add the garlic, and cook for 1 minute. Stir in the tomato paste, salt, and pepper.
- 5. Slowly add the broth, scrapping up any brown bits from the bottom of the pot. Stir in the tomatoes, carrots, cabbage and rice.
- 6. Bring to a boil then cover and lower the heat to medium-low to maintain a low simmer. Cook until the rice is cooked through, and the vegetables are tender, about 30-45 minutes.
- 7. If soup is thick you can add a cup of water to thin it out.

**Nutrition Information:** Calories 228 per serving, Total Fat 8g, Carbohydrates 34g, Cholesterol 47mg, Sodium 754mg, Fiber 5g, Protein 24g



# **Green Bean Sauté**

## **Ingredients:**

6 Servings

1 cup onion, chopped

1 cup mushroom, sliced

1 teaspoon garlic, minced

1 can green beans, low sodium, drained

### **Directions:**

- 1. Wash hands with soap and water.
- 2. Spray a skillet with non-stick cooking spray.
- 3. Sauté onions, mushrooms, and garlic.
- 4. Add green beans and heat thoroughly.

**Nutrition Information**: Serving size, 1/2 cup, Total Calories 29, Total Fat 0g, Cholesterol 0mg, Sodium 3mg, Carbohydrates 6g, Protein 2g



Source: USDA, MyPlate





Kansas State University Research and Extension is proud to announce the 25th anniversary of Walk Kansas, an **eight-week health initiative** designed to promote active lifestyles and well-being among Kansans and participants worldwide.

**Program dates:** March 30 to May 24; registration opening on March 4.

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For more information and to register, visit www.walkkansas.org or contact our Girard or Independence office.

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Let's thrive in 2025 for the 25th anniversary of Walk Kansas!