

# TIM FARMER'S COUNTRY KITCHEN

## BISON CABBAGE SOUP

*Olive oil*

*1 yellow sweet onion, chopped*

*1 1/2 pounds ground bison*

*1 head cabbage, chopped*

*5 cups diced tomatoes*

*4 cups chicken broth + more as needed*

*1 tablespoon chili powder*

*1 1/2 tablespoons cumin*

*Dash of salt*

*Dash of cayenne pepper*

*Dash of pepper*

*Dash of onion powder*

*1 1/2 teaspoons paprika*

*1/2 teaspoon coriander*

*1/2 tablespoon beef bouillon*



Cook onions in olive oil until soft. Add ground bison and cook until brown. Add in rest of ingredients and stir to combine. Cook for about 30-40 minutes (adding more chicken broth as liquid reduced). Once cabbage is soft, taste and add more seasoning if needed. Serve with sour cream and shredded cheese on top.