Pot-au-feu
Ingredients (servings 2)

¼ Cabbage
4 Sausages
1 Potato
1 Onion
2 Carrots
1 Daikon (Japanese White Radish)
4 Chicken Bouillon Cubes
6 cups Water
¼ tsp. Salt
¼ tsp. Pepper
Prepare Ingredients

- Cut a peeled onion in quarter.
- Cut 2 peeled carrots into bite-size pieces.
- Cut 4 sausages in half.
- Cut a peeled potato into bite-size pieces.
- Cut a peeled Daikon into bite-size pieces.

Place the cut vegetables in a stockpot and add 6 cups of water.
Simmer

Add 4 chicken bouillon cubes to the pot.

Put a lid on the pot and cook over high heat.

Once it boils, turn the heat down to low and simmer for 20 minutes.
Add Cabbage

Cut ¼ cabbage in half and add to the pot.

Season with ¼ tsp. of salt and ¼ tsp. of pepper.

Put the lid on the pot and simmer for another 20 minutes over low heat. Enjoy with the soup!