

Vegan “Corned Beef” + Cabbage

Ingredient List:	Method:
<p>1 tbsp olive oil</p> <p>1 yellow onion chopped</p> <p>1 head of cabbage chopped</p> <p>2 leeks chopped (only white + light green portion)</p> <p>5 carrots roughly chopped</p> <p>2 red potatoes chopped roughly</p> <p>1 pasilla pepper chopped roughly</p> <p>3 C water</p> <p>3 tsp vegetable bullion</p> <p>1 tbsp fresh horseradish</p> <p>2 tbsp hot mustard</p> <p>3 tbsp white wine vinegar</p> <p>2 links of vegan sausage (I used chirizo flavored)</p> <p>1 tsp salt</p> <p>1 tsp ground black pepper</p> <p>(additional white wine vinegar if wanted after plated)</p>	<p>Heat a large pot over medium</p> <p>Add onion and cook until softened about 5 minutes</p> <p>Add cabbage, leeks, carrots, potatoes, pepper, water, bullion, horseradish, mustard + vinegar</p> <p>Bring to a boil, reduce heat, simmer covered for 10 minutes</p> <p>Add sausage, salt + pepper and simmer an additional 10 minutes until all veggies are soft</p> <p>Serve and add an additional splash of vinegar if wanted (which I always want!!)</p> <p>Enjoy!</p> <p>Serves 4</p>