

Easy Polish White Borscht Soup

Yield: 4 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/polish-white-borscht-soup-recipe>

Ingredients:

- 1 pound smoked kielbasa
- 6 cups water
- 2 tablespoons unsalted butter
- 1 leek tough green parts trimmed, sliced
- 1 small onion sliced
- 3 cloves garlic minced
- 2 medium potatoes peeled and diced
- 1 teaspoon marjoram fresh or dried
- 2 bay leaves
- 1 cup sour cream
- 1 tablespoon all-purpose flour
- salt
- freshly ground black pepper
- 2 tablespoons horseradish
- 2 tablespoons dill chopped
- 1 tablespoon chopped parsley
- 4 hard boiled eggs cut in half or into wedges

Nutrition:

1. Calories: 610 calories
2. Carbohydrate: 31 grams
3. Cholesterol: 335 milligrams
4. Fat: 43 grams
5. Fiber: 3 grams
6. Protein: 26 grams
7. SaturatedFat: 19 grams
8. Sodium: 1720 milligrams
9. Sugar: 5 grams

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