## RecipesCh@~se

## **Excellent Venison Soup**

Yield: 6 min Total Time: 165 min

Recipe from: https://www.recipeschoose.com/recipes/south-african-venison-stew-recipe

## **Ingredients:**

- 2 pounds venison ground
- 1 onion chopped
- 1 parsnip sliced
- 3 potatoes cubed
- 3 carrots sliced
- 1/2 rutabagas peeled and cubed
- 16 ounces whole peeled tomatoes with liquid
- 3 cubes beef bouillon cube
- 3 cups water
- 1/2 head cabbage coarsely chopped
- 1 bay leaf
- 1/2 teaspoon dried oregano
- 1 teaspoon salt
- 1/2 teaspoon ground black pepper

## **Nutrition:**

Calories: 310 calories
Carbohydrate: 32 grams
Cholesterol: 25 milligrams

4. Fat: 4.5 grams5. Fiber: 7 grams6. Protein: 37 grams

7. SaturatedFat: 1.5 grams8. Sodium: 760 milligrams

9. Sugar: 7 grams

Thank you for visiting our website. Hope you enjoy Excellent Venison Soup above. You can see more 18 south african venison stew recipe You won't believe the taste! to get more great cooking ideas.