

Easy Vegetarian Borscht Soup

This easy one-pot vegetarian Russian/Ukrainian Borscht recipe only takes 30 minutes to make! Delicious and wholesome winter soup full of nutrients!

By [Elena Szeliga](#) in [Happy Kitchen](#)



Equipment

- Dutch oven or pot
- Chef's knife
- Veggie chopper
- Cutting board
- Spatula
- Ladle
- Garlic press

Ingredients

- 2 tablespoons vegetable oil olive, sunflower, canola or avocado oil
- 1 medium-sized onion
- 2 medium-sized carrots
- 2 medium-sized red beets
- 2 qt or 2 liters vegetable broth
- 2 potatoes
- 1/4 white cabbage
- 2 bay leaves
- 2 tablespoons lemon juice
- 2 tablespoons tomato paste
- 2 cloves garlic minced
- 4 tablespoons fresh dill chopped
- salt and black pepper to taste
- (vegan) sour cream to garnish
- rye bread to serve

Instructions

1. Dice your onion, carrots, beets, potatoes and chop cabbage. You can also grate your carrots and beets with a box grater.
2. Heat a large pot or Dutch oven over medium high heat. Add vegetable oil, diced onions, carrots and beets and sauté for about 5 minutes, stirring often.
3. Add hot vegetable broth, diced potatoes, chopped cabbage and bay leaves to the pot, put the lid on and cook for 10 minutes.
4. Add lemon juice, tomato paste, minced garlic, chopped dill and salt and pepper to the pot. Cover and cook for 5 more minutes. Let rest with the lid on for 15 more minutes before serving.
5. If so desired, garnish with a spoonful of (vegan) sour cream and more fresh dill. Serve with rye bread. Enjoy!