

# Golden Borscht

Prep: 25 minutes • Cook: 55 minutes

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*A vegan, sunshine-hued borscht brimming with golden beets, cabbage, potatoes, and carrots, brightened with lemon and fragrant dill. Comforting yet vibrant, it delivers a tangy, herbaceous broth with hearty, tender vegetables.*

## Ingredients

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- 1 tbsp oil
- 1 yellow onion (diced)
- 3 garlic cloves (sliced)
- 2 carrots (sliced into circles or half moons)
- 3 medium potatoes (diced)
- 4 medium (about 1 lb) golden beets (peeled and diced)
- 1 tomato (diced)
- 4 cups white cabbage (sliced)
- 8 cups water
- 1/3 to 1/2 cup lemon juice
- 1/2 cup fresh dill (chopped)
- 1 tbsp sea salt
- 1 tsp ground pepper

## Instructions

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1. Heat a large pot over medium heat. Add oil, onion, garlic, carrots, potatoes, and beets; stir and cook for 5 minutes.
2. Add the tomato, cabbage, and water; bring to a boil.
3. Partly cover with a lid, reduce heat to low-medium, and cook for 45 minutes, stirring occasionally.
4. Check the beets with a fork; when it slides easily to the center, remove from heat.
5. Stir in lemon juice, salt, pepper, and dill. Taste and adjust seasoning as needed.
6. Serve topped with cashew yogurt or sour cream, cracked pepper, and fresh dill (optional).
7. Optional: If your beets have greens, chop and add to the soup, or save for stir-fries/smoothies.

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**Tags: Vegan, Soup, Beets, Gluten Free, Nut Free, Eastern European**

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