Vegetable Soup



Adapted • Shared by Steve Janowicz

Ingredients

- 2 Tbsp olive oil
- 1 medium yellow onion (chopped)
- 2 large carrots (chopped)
- 1 cup chopped celery
- 28 oz canned diced tomatoes
- 60 oz vegetable broth (low-sodium)
- 3 medium potatoes (diced)
- 1 cup green beans (chopped)
- 3 bay leaves
- 2 tsp salt (or to taste*)
- 1 tsp ground black pepper
- 1 cup frozen sweet corn
- 1 cup frozen sweet peas
- 1/2 cup green onions (chopped)
- 1/4 cup fresh parsley (chopped)

Instructions

1. Preheat a heavy soup pot or Dutch oven over medium heat and add 2 Tbsp olive oil. Add chopped onions and carrots and saute for 6-8 minutes, stirring occasionally until golden.

2. Add celery, canned tomatoes (with juice), broth, potatoes, green beans, bay leaves, salt, and pepper. Bring it to a boil then reduce heat to a simmer and cook for 25 minutes.

3. Once the vegetables are tender, add corn, sweet peas, green onion, and parsley. Season with salt to taste and simmer for another 5-8 minutes. Remove from heat and serve warm.

Notes

Source
Author: Natalya Drozhzhin

Author: Chef