

Simple Vegetable Soup!

Sometimes a simple vegetable soup makes a great meal and leftovers too! This is an easy soup to make and is really good for you! We bought a medley basket of vegetables from a local farmers market that contained late summer season vegetables including, potatoes, cabbage, peppers, carrots, beets, onions, and sweet corn.



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We didn't use all the vegetables, but here is what we did use to make our soup. It is somewhat similar to a minestrone soup without any pasta. This is a Freestyle recipe so you can add what ever quantities of each ingredient that you please.

- Onions
- Carrots
- Celery
- Tomatoes
- Potatoes
- Cabbage
- Cannellini beans (canned)
- Salt & Pepper
- Grated parmesan cheese (optional)
- Parsley (optional)
- Pasta (optional)

– A touch of hot pepper (fresh, dried, or hot sauce)

Put all the cold ingredients in the pot with just enough water to cover the vegetables.

Bring it to a boil and let it simmer for just 15 minutes stirring occasionally.

After 15 minutes the vegetables should all be cooked (but not over cooked).

The soup is ready to serve!!



Soup Fresh Out of the Pot!

We added a little parmesan cheese and you could add some fresh chopped parsley. The soup was delicious!! Since we made a big pot of soup we ate it for several meals later in the week.



Add a Little Fresh Grated

Parmesan Cheese!