



## Vegetable Soup

2 quarts Vegetable Stock (recipe on web site)

1 cup cooked rice or pasta\* (optional)

1 cup diced carrots\*

1 cup diced celery\*

1 cup diced onion\*

1 cup sweet peas\* (optional)

1 cup diced zucchini

1 cup mushrooms (optional)

1 clove garlic, minced

1/4 cup finely chopped fresh parsley leaves

1 TBS. olive oil

Salt and black pepper Heat medium stock pot, add olive oil. Sauté onions, carrots, and celery until wilted, about 4 minutes. Add to the strained stock. Add remaining vegetables and garlic to stock. Season with salt and pepper.

Simmer for 10 minutes.

Add parsley and cooked rice or pasta to stock. Heat through. Serve with crusty bread

So very simple