Vegetable Soup





Greater Cleveland Food Bank

## INGREDIENTS

- 3 Tbsp olive oil
- 1 onion, chopped
- 4 cups vegetable broth
- 2 cans diced tomatoes
- 3 potatoes, diced
- 2 cups green beans
- 3 cups chopped squash
- 2 carrots, chopped
- 1/2 tsp thyme
- 1 tsp oregano
- 1/2 tsp chili flakes
- Salt and pepper to taste

## DIRECTIONS

- 1. Add oil in a large pot and heat over medium high heat.
- 2. Add onions carrots, potatoes', squash, garlic and sauté until fragrant.
- 3. Add broth, canned tomatoes, spices and bring to a boil. Then, add green beans and reduce heat.
- 4. Cook for about 30 minutes until potatoes are tender.
- Serve and enjoy!

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Makes 7 servings Cook time: 45 minutes





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