Ingredients of soup:

**Broth or Stock:** This forms the base of the soup and provides flavor. It can be vegetable broth, chicken broth, beef broth, or any other type of broth.

**Vegetables:** Various vegetables can be added to soup, such as onions, carrots, celery, potatoes, tomatoes, bell peppers, spinach, kale, peas, and more. These add flavor, nutrients, and texture to the soup.

**Protein:** Protein sources like chicken, beef, pork, turkey, seafood (such as shrimp, fish, or shellfish), tofu, beans, lentils, or legumes can be added to make the soup more filling and nutritious.

**Herbs and Spices:** Herbs and spices enhance the flavor of the soup. Common ones include garlic, thyme, parsley, bay leaves, basil, oregano, rosemary, cumin, paprika, black pepper, and salt.

Grains or Pasta: Grains like rice, barley, quinoa, or pasta such as noodles or small shapes like macaroni can be added to soup for texture and to make it more filling.

Dairy or Non-Dairy: Cream, milk, coconut milk, or yogurt can be added to certain soups to make them creamy and rich. For dairy-free options, you can use non-dairy milk alternatives like almond milk or coconut milk.

Aromatics: Aromatics like garlic, onions, shallots, leeks, and ginger are often sautéed at the beginning to build flavor in the soup.

Acid: Adding a splash of acid like lemon juice or vinegar can help balance the flavors in the soup.

Garnishes: Garnishes like fresh herbs (parsley, cilantro), grated cheese, croutons, toasted nuts or seeds, chopped scallions, or a drizzle of olive oil can add visual appeal and additional flavor to the soup.