

Easy Vegetable Soup Recipe

Prep Time: 15 minutes **Cook Time:** 45 minutes **Total Time:** 1 hour

Homemade Vegetable Soup is hearty and packed with vegetables. A comforting, feel-good soup that tastes so much better than store-bought.

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Skill Level: Easy

Cost to Make: \$5-\$9

Servings: 8 servings



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.

Recipe Notes

Salt measurements can vary depending on the type you are using. Table salt will be closer to 2 tsp while a coarser salt may need 1 Tbsp. Always add salt to taste.

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