

Melinda's Veggie Soup

From – Fresh from the Farmstand

¼ cup olive oil
1 bunch celery, chopped
2 onions, peeled and chopped
3 carrots, peels and chopped
12 cups low-sodium chicken broth
1 bulb garlic, peeled and coarsely chopped
4 potatoes, peeled and chopped
1 head cabbage, chopped
2 - 15oz cans white kidney beans, drained and rinsed
2 - 14-1/2 oz cans diced tomatoes with basil, garlic and oregano
sea salt & pepper to taste

- Heat oil in a large soup pot over medium heat.
- Add celery, onions and carrots. Saute` until onions are soft, 8 to 10minutes.
- Stir in remaining ingredients.
- Bring to a boil. Reduce heat to low.
- Cover and simmer for an hour, or until vegetables are soft.



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