

WHAT'S COOKING?

Submitted by M.S, RBS A

WINTER VEGETABLE TOMATO SOUP

INGREDIENTS

- 1 Tbsp olive oil
- 1 onion, diced
- 2 cloves garlic, minced or chopped
- 1 carrot, chopped fine
- 1 celery stalk, chopped fine
- 1 large can chopped tomatoes
- 2-3 cups water (optional-with chicken or vegetable soup powder added)
- Salt and pepper, to taste
- 1/2 tsp dried thyme
- 2 Tbsp chopped fresh basil (dry is fine)



DIRECTIONS

1. Saute onion and garlic in olive oil until onion is tender.
2. Add carrot and celery, cook 5-10 mins.
3. Stir in tomatoes, water, soup powder, salt, pepper, thyme and basil.
4. Bring to a boil, reduce heat to low, cover and simmer until vegetables are soft, 1-1 1/2 hrs approx, can be pureed.

Serves about 8, quantities can be doubled, or other vegetables added, according to taste.

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