



Homemade Vegetable Soup

Jacob · 29/09/2024



Prep Time

1 hr 55 mins

Difficult

Medium

Servings

8

Description

This is pretty close to what my mom used to make I've always thought of it as healthy and filling. There is no meat and very little fat in this recipe. I created this recipe on a cold and rainy winter day on which it definitely hit the spot.

Ingredients

- - 2 cups chopped baby carrots - 2 baking potatoes
- cut into cubes - 1 small sweet onion
- chopped - 2 stalks celery
- chopped - 1 (14 ounce) can great Northern beans
- rinsed and drained - ½ small head cabbage
- chopped - 1 (14 ounce) can diced tomatoes - 2 cups cut fresh green beans (1/2 inch pieces) - 1 (32 ounce) carton chicken broth - 2 (14 ounce) cans vegetable stock - 2 cups water - 1 ½ teaspoons dried basil - 1 pinch rubbed sage - 1 pinch dried thyme leaves - salt to taste

Instructions

1. Combine the baby carrots
2. potatoes
3. onion
4. celery
5. beans
6. cabbage
7. tomatoes
8. green beans
9. chicken broth
10. vegetable stock
11. water
12. basil
13. sage
14. thyme
15. and salt in a large pot; bring to a boil. Reduce heat to low; cover. Simmer until vegetables are tender
16. about 90 minutes.