

Beaker39s Vegetable Barley Soup

Oscar · 28/09/2024



Prep Time

1 hr 45 mins

Difficult

Medium

Servings

8

Description

This oldfashioned vegetable barley soup is easy to make and delicious Vegetable broth barley and lots of veggies make this soup hearty and filling I use and recommend organic products Please add a review if you make it

Ingredients

- - 2 quarts vegetable broth - 1 (15 ounce) can garbanzo beans
- drained - 1 (14.5 ounce) can diced tomatoes with juice - 1 cup uncooked barley - 2 large carrots
- chopped - 2 stalks celery
- chopped - 1 onion
- chopped - 1 zucchini
- chopped - 3 bay leaves - 1 teaspoon garlic powder - 1 teaspoon white sugar - 1 teaspoon salt - 1 teaspoon dried parsley - 1 teaspoon curry powder - 1 teaspoon paprika - 1 teaspoon Worcestershire sauce - ½ teaspoon ground black pepper

Instructions

1. Pour broth into a large pot. Add beans
2. tomatoes with juice
3. barley
4. carrots
5. celery
6. onion
7. zucchini
8. and bay leaves. Season with garlic powder
9. sugar
10. salt
11. parsley
12. curry powder
13. paprika
14. Worcestershire sauce
15. and pepper. Bring to a boil
16. then reduce heat. Cover and simmer for 1 1/2 hours. Remove bay leaves before serving. Recipe Tip The soup will be very thick. You may adjust by adding more broth or less barley if desired.