

PANTRY VEGETABLE SOUP

Ingredients:

- 1 bag of frozen mixed vegetables (can use fresh items or canned vegetables)
 - Option: add 1 fresh potato, diced
- 1 28 oz can of petite diced tomatoes (do not drain)
- 2 cups of stock/broth (chicken or vegetable for a vegetarian option)
- 2 tbsp dried basil leaves
- Salt & pepper to taste

Instructions:

Add vegetables and diced tomatoes to a pot. Place stovetop on medium heat. Add the broth, stir together. If you like your soup thicker, use less broth. Add basil, salt & pepper. Cover and keep soup on medium heat until it comes to a boil. Once it boils, turn to low heat and allow the soup to simmer for approximately 30-45 minutes. Stir occasionally. If you are adding an item with high levels of starch (i.e. pasta, potatoes, rice), wait until there's about 10-15 minutes left in cooking time to prevent these items from getting too soft. You may need to add more broth if you are using pasta. Once your starch is cooked to your liking, the soup is complete! Add fresh herbs (optional) prior to serving to elevate the flavors.

Other tips:

- You can add meat to the soup – ground meats should be cooked and seasoned prior to adding. You could use an uncooked roast if you are using a dutch oven or crockpot for an extended period of time.
- This would be a great crockpot recipe – follow the same recommendations and only add starch items at the end of cook time.
- Freezes great!
- Croutons are a great topping to a soup! They stay crunchy a little longer than crackers.