

20 Minute Veggie Soup

Ingredients:

- 2 Tbsp olive oil
- 1 medium yellow or white onion, chopped
- 3 cups veggies of choice (I love using whatever I've got! Recently I used green beans, zucchini, carrots, bell peppers, and celery)
- 4 cloves garlic, minced
- 6 cups vegetable broth
- 2 (14.5 oz) cans diced tomatoes (undrained)
- 1/3 cup chopped fresh parsley
- 2 bay leaves
- 1/2 tsp dried thyme
- Salt and freshly ground black pepper

Directions

1. Heat olive oil in a large pot over medium-high heat.
2. Add onions, and all veggies to the pot along with garlic and cook for 3-4 minutes.
3. Add in broth, tomatoes, parsley, bay leaves, thyme and season with salt and pepper to taste.
4. Bring to a boil (I add my zucchini here since it is soft)
5. Reduce heat to medium-low, cover and simmer for about 15 minutes
6. Enjoy! (*Red pepper flakes are so yummy on top*)