

A RAINBOW(L) OF VEGETABLES SOUP

Ingredients

- 4 T extra virgin olive oil
- ½ medium onion, chopped
- 3 carrots, peeled and chopped
- 2 celery stalks, chopped
- 3 cups chopped vegetables (choose the rainbow!):
 - Sweet potatoes, green beans, butternut squash, potatoes, bell pepper, zucchini, broccoli, cauliflower
- Sea salt, pepper to taste
- ½ teaspoon thyme
- 1 28 oz can diced tomatoes
- 2-3 cloves garlic, minced
- 4 cups vegetable broth
- 2 cups water
- 2 bay leaves
- Crushed red pepper and shredded pecorino roman cheese, for each serving

Instructions

1. Warm olive oil in large soup pot over medium heat.
2. Add all vegetables and cook, stirring often, until vegetables are softened
3. Add garlic and thyme. Cook and stir for a minute or two
4. Pour in the diced tomatoes with juice and cook for a few more minutes, stirring often.
5. Add broth and water, salt and pepper and bay leaves.
6. Bring to a boil, then reduce heat, partially cover and simmer for a while.
7. Serve with crushed red pepper flakes (if desired) and generous spoonfuls of shredded pecorino romano cheese.

Mary-Beth says: *“Be creative here because you can! Any combination of vegetables will work. Eating the rainbow is easy pretty easy with this dish and it is SO delicious!”*