

VEGETABLE SOUP

Crafted with
**Fresh, Flavorful
Ingredients**

Ingredients:

2 tablespoons olive oil

1 onion, diced

2-3 cloves garlic, minced

2 celery stalks, chopped

2 bell peppers (any color), diced

3 medium-sized tomatoes,
diced

2 medium-sized potatoes,
peeled and diced

6 cups vegetable broth
(or water)

1 teaspoon dried thyme

1 teaspoon dried oregano

Salt and pepper to taste

1 cup chopped fresh spinach
or kale (optional)

Fresh parsley or basil
for garnish (optional)



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Instructions:

1. Heat olive oil in a large pot over medium heat. Add diced onions and sauté until they turn translucent, about 3-4 minutes. Add minced garlic and cook for another minute, stirring frequently to prevent burning.
2. Add chopped celery, bell peppers, diced tomatoes, and potatoes to the pot. Stir everything together and let it cook for 5-7 minutes, allowing the vegetables to soften slightly.
3. Pour in the vegetable broth or water, ensuring it covers all the vegetables. Add dried thyme, dried oregano, salt, and pepper. Bring the soup to a boil.
4. Once boiling, reduce the heat to low, cover the pot, and let the soup simmer for about 20-25 minutes or until the potatoes are tender.
5. If using fresh spinach or kale, add it to the soup in the last 5 minutes of cooking to wilt and incorporate into the soup.
6. Taste and adjust seasoning if needed. Remove the pot from heat.
7. Ladle the vegetable soup into bowls, garnish with fresh parsley or basil if desired, and serve hot.

Item#	Description	Pack Size
180225	CELERY FRESH PASCAL SLEEVED	30-36 ct
180390	PEPPERS FRESH RED BELL	15-20 lb
180259	PEPPERS FRESH GREEN BELL CHOICE	1.1 BU
180367	SPINACH FRESH CELLO	4/2.5 lb
180340	TOMATOES FRESH - 6X6 BULK	25 lb
180296	IDAHO POTATOES - 100 ct BAKER	50 lb
180287	ONIONS FRESH YELLOW JUMBO	50 lb