

Victory Garden Vegetable Soup

PREP TIME: 15 MIN COOKING TIME: 30 MIN SERVES: 4

Ingredients

- 2 tablespoons olive oil or butter
- 1 medium onion, diced
- 2 garlic cloves, minced
- 3 medium carrots, diced
- 2 celery stalks, diced
- 2 medium potatoes, peeled and cubed
- 2 cups green beans, trimmed and cut into 1-inch pieces
- 4 cups vegetable or chicken broth
- 2 cups diced tomatoes (fresh or canned)
- 1 cup corn kernels (fresh, canned, or frozen)
- 1 cup chopped leafy greens (spinach, kale, or chard)
- 1 teaspoon dried thyme
- 1 teaspoon dried oregano
- Salt and pepper to taste
- Fresh herbs for garnish (parsley, basil, or dill)

Directions

1. **Sauté the Aromatics:**
2. **Heat olive oil or butter in a large pot over medium heat. Add the onion, garlic, carrots, and celery. Cook for 5–7 minutes, stirring occasionally, until the vegetables are softened.**
3. **Build the Base:**
4. **Add the potatoes, green beans, and broth to the pot. Bring to a boil, then reduce the heat to a simmer. Cook for about 10 minutes, or until the potatoes begin to soften.**
5. **Add the Tomatoes and Corn:**
6. **Stir in the diced tomatoes and corn. Simmer for another 10 minutes, allowing the flavors to meld.**
7. **Finish with Greens and Herbs:**
8. **Add the chopped leafy greens, thyme, and oregano. Simmer for 5 more minutes, or until the greens are tender. Season with salt and pepper to taste.**
9. **Serve:**
10. **Ladle the soup into bowls and garnish with fresh herbs. Serve with crusty bread or a side salad for a complete meal.**



Notes

- **Use What You Have:** This recipe is perfect for substitutions. Swap in zucchini, peas, or other vegetables based on what's in season or available.
- **Make It Hearty:** Add cooked beans (like cannellini or chickpeas) or cooked pasta for a more filling soup.
- **Preserve Your Harvest:** This soup freezes beautifully, making it ideal for enjoying garden-fresh flavors all year long.