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More **Happy.**



## Easy Vegetable Soup

### Ingredients

- 2 medium Yukon gold potatoes, diced
- 1 medium onion, chopped
- 2 large carrots, chopped
- 1 can (15 oz) low-sodium white kidney beans
- 2 large celery stalks, thinly sliced
- 8 cups chicken broth
- 1 can (14.5-ounce) diced tomatoes, with juice
- 2 medium zucchini, chopped
- 1 1/2 cups chopped fresh green beans
- 1 cup frozen peas
- 1 tsp. dried oregano
- 1/2 tsp. each salt and pepper
- 1/2 cup chopped fresh basil
- 1/2 cup grated parmesan cheese

### Directions

1. In a large soup pot, combine the potatoes, onion, carrots, celery and broth over medium-high heat; bring to a boil. Reduce heat to low, cover and simmer 10 minutes until the potatoes are tender.
2. Add the tomatoes, zucchini, green beans, peas, oregano, salt, and pepper. Continue to simmer until the vegetables are tender (about 10 minutes). Remove from heat. Top individual servings with 1 tablespoon fresh basil and 1 tablespoon parmesan cheese.

### Nutrition Fun Facts, Tips & Tricks

- This vegetable soup is a quick and easy meal that will also taste great reheated the next day!
- Soups can be very convenient when you are busy, they don't take a lot of effort to make and are packed with key nutrients to fuel your body!

Recipe adapted from [Recipe Girl](#)



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