

Vegetable Soup Recipe

Ingredients:

- 1 Cup Dried Beans
- 1 tsp. Dried Thyme
- 4 tsp. Dried Parsley
- 3 Bay Leaves
- 4 Tbsp. Vegetable Bouillon Powder
- 3 Cloves of Garlic
- 2 Tbsp. Oil/ Butter
- Salt
- Pepper
- Celery, Carrots, Pepper, Onion

Recipe:

- 1) Rinse and soak your dried beans for at least 4 hours. Cover them with two inches of water. Tip: You can soak the beans and then freeze them for later so they're ready to go on the fly.
- 2) After your beans are soaked, cook them in a pot of boiling water for approximately 20 minutes, or until softened. Drain and set the beans aside for later.
- 3) Chop celery, carrots, pepper, and onion into small pieces. Add to large pot with oil/butter and cook on medium heat until softened. Mince garlic and add to the vegetables.
- 4) Add the vegetable bouillon powder, dried parsley, dried thyme and 12 cups of water into the pot. Stir thoroughly.
- 5) Carefully pour soaked beans into to the pot. Add bay leaves and salt/pepper to taste.
- 6) Simmer on medium heat for 30 minutes.
- 7) Portion and enjoy!

Optional: You can add protein to your soup, such as chicken. Once the chicken is cooked thoroughly, shred or cube it, and add it to your mixture once broth has been added. You can also add additional vegetables you might have as well.

**Check out the video tutorial for how to make this soup on our website under "Cooking with WIN."
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