

## **Harvest Vegetable Soup**

5 Tbsp olive oil  
3 cups chopped yellow onion (2 medium)  
4 cups peeled and chopped carrots (about 8)  
2 1/2 cups chopped celery (about 6)  
8 cloves garlic, minced  
15 cups (3.5L) gluten free vegetable broth  
2 (28 oz) cans diced tomatoes  
6 cups peeled and 1/2-inch thick diced potatoes (about 6 medium)  
2/3 cup chopped fresh parsley  
3 bay leaves  
1 tsp dried thyme  
Salt and freshly ground black pepper  
3 cups chopped frozen or fresh green beans  
2 1/2 cups frozen or fresh corn  
2 cup frozen or fresh peas

- Heat olive oil in a large pot over medium heat. Add onions, carrots, and celery and saute 3 - 4 minutes then add garlic and saute 30 seconds longer.
- Pour in broth and add tomatoes, potatoes, parsley, bay leaves, thyme and season with salt and pepper to taste.
- Bring to a boil, then add green beans, reduce heat to medium-low, cover and simmer until potatoes are tender, about 20 - 30 minutes, then add corn and peas and cook 5 minutes longer.