

This Hearty Soup Got 5 Stars from 10,000 Home Cooks - It's That Good

There are several reasons why this soup stands out among the countless recipes available today:



TIME
15 min

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INGREDIENTS

- 2 tablespoons olive oil
- 1 medium onion, diced
- 2 cloves garlic, minced
- 3 carrots, sliced
- 2 celery stalks, chopped
- 1 bell pepper, diced
- 1 zucchini, diced
- 1 can (14.5 oz) diced tomatoes
- 4 cups vegetable or chicken broth
- 1 teaspoon dried thyme
- 1 teaspoon dried basil
- Salt and pepper to taste
- 1 cup cooked beans (optional for added protein)

DIRECTIONS

- 1.** Heat the : Oil: In a large pot, heat the olive oil over medium heat. This step is crucial as it helps to release the flavors of the vegetables.
- 2.** SautØ the Aromatics: Add the diced onion and minced garlic to the pot. SautØ for about 3-4 minutes until the onion becomes translucent. This is where the base flavor of your soup begins to develop.
- 3.** Add the : Vegetables: Stir in the carrots, celery, bell pepper, and zucchini. Cook for another 5-7 minutes, allowing the vegetables to soften.
- 4.** Incorporate the : Tomatoes and Broth: Pour in the diced tomatoes and broth. Add the dried thyme and basil, then season with salt and pepper. Bring the mixture to a boil.
- 5.** Simmer: Once boiling, reduce the heat and let the soup simmer for about 30 minutes. This allows the flavors to meld beautifully.
- 6.** Add : Beans (if using): If you're adding beans for extra protein, stir them in during the last 10 minutes of cooking.
- 7.** Serve: Taste and adjust seasoning if necessary. Ladle the soup into bowls and enjoy!

TIPS FOR SUCCESS

Use Fresh Herbs: If possible, use fresh herbs instead of dried for a more vibrant flavor.

Make it Ahead: This soup tastes even better the next day, so consider making a big batch for leftovers.

Experiment with Proteins: Feel free to add cooked chicken, sausage, or tofu to make it heartier.

Spice it Up: For those who enjoy a kick, add a pinch of red pepper flakes or a dash of hot sauce.

