

Autumn Garden Vegetable Soup

Ingredients:

- 4 tbsp. olive oil
- 2 cups chopped leeks, white part only (from approx. 3 medium leeks)
- 2 tbsp. finely minced garlic
- Kosher salt
- 2 cups carrots, peeled and chopped into rounds (approx. 2 medium)
- 2 cups peeled and diced potatoes
- 2 cups fresh green beans, broken or cut into 3/4 – inch pieces
- 2 quarts' chicken or vegetable broth
- 4 cups peeled, seeded, and chopped tomatoes
- 2 ears corn, kernels removed
- ½ tsp. freshly ground black pepper
- ¼ cup packed, chopped fresh parsley leaves
- 1-2 tsp. freshly squeezed lemon juice

Directions:

1. Heat the olive oil in large, heavy-bottomed stockpot over medium-low heat. Once hot, add the leeks, garlic, and a pinch of salt until they begin to soften, approximately 7-8 minutes. Add the carrots, potatoes, and green beans and continue to cook for 4-5 minutes, stirring occasionally.
2. Add the stock, increase the heat to high, and bring to a simmer. Once simmering, add the tomatoes, corn kernels, and pepper. Reduce the heat to low, cover, and cook until the vegetables are fork tender, approximately 25-30 minutes. Remove from heat and add the parsley and lemon juice. Season, to taste, with kosher salt. Serve immediately.