

*The McCutchen House*  
V E G E T A B L E S O U P

**INGREDIENTS**

¼ cup	olive oil
1 each	yellow onion, small dice
1 each	green bell pepper, medium dice
2 each	carrots, halved and sliced
1 tablespoon	garlic, minced
2 ounces	tomato paste
½ head	broccoli, cut into florets
1 each	yellow squash, halved and sliced
1 each	zucchini, halved and sliced
2 each	large tomatoes, diced
2 cups	tomato juice
1 quart	vegetable stock
1 tablespoon	oregano
1 tablespoon	basil
1 tablespoon	thyme
½ bunch	fresh parsley, chopped
to taste	salt and pepper

**DIRECTIONS**

In a soup pot, heat the olive oil over medium heat. Add the onion, bell pepper, and carrots. Sauté the vegetables for 3 minutes, or until just tender. Add the garlic and tomato paste and mix well.

Add the remaining ingredients except for the parsley and bring the soup to a boil. Reduce heat to a simmer and cook for 15 minutes. Add the parsley and simmer for 5 more minutes.

This recipe will serve 8 people and is completely vegetarian. It will also freeze well for an easy soup to heat and serve during the week.