

ABC Soup

Chef Drew Closs

2 Tbl. Olive Oil
1/4 Cup Garlic, minced
1/2 Cup Onions, diced
1/4 Cup Celery, diced
1/2 Cup Leek, diced
1/4 Cup Carrot, diced
1/4 Cup Parsnip, diced

1 Can Vegetable Broth (49 oz.)

1/2 Cup Yukon Gold Potatoes, diced
1/4 Cup Red Potatoes, diced
1/4 Cup Fingerling Potatoes, diced
1/4 Cup Purple Marble Potatoes, diced

1 Cup Tomatoes, whole peeled or crushed

1/4 Cup Zucchini, diced
1/4 Cup Squash, diced
1/4 Cup Yellow Wax Beans, 1/2" cut
1/4 Cup Green Onion, sliced
1/4 Cup Parsley Flakes

Optional: 1 Bag Alphabet Pasta (10 oz.)

In a stockpot heat olive oil and add garlic, onions, celery, leek, carrot, and parsnip and sauté until lightly caramelized.

Deglaze with chicken stock and bring to a boil.

Add potatoes and simmer till tender.

Add crushed tomatoes and bring to a boil.

Add zucchini, squash, yellow wax beans and simmer until vegetables are warmed through.

Stir in green onions and parsley flakes and serve.