

## Homemade Fresh Vegetable Soup

By Lori Bayne

1 Tablespoon olive oil

1 medium onion, chopped/diced

½ cup carrots, peeled and chopped

½ cup celery, chopped

1 (14 oz.) can diced tomatoes

2 cups potatoes, scrubbed and diced

3 cups stock (I use vegetable, but you can use chicken or beef, if you wish)

½ teaspoon salt

½ teaspoon black pepper

½ cup fresh or frozen sweet corn

1 cup fresh or frozen sweet peas

½ cup fresh or frozen green beans

Heat the oil in a large saucepan/stockpot. Add the onion and cook for about 2 minutes, until translucent. Then add the carrots and celery. Continue cooking, stirring occasionally for about 3 minutes.

Pour in the canned tomatoes and add the potatoes. Bring the liquid to a simmer. Pour in the stock. Bring it to a simmer again. Add the salt and pepper and continue cooking for 8 minutes.

Add the corn, peas and green beans. Continue cooking until all the vegetables are tender. Serve hot.

(I doubled the batch and it filled my 6 quart crockpot. I just kept it warm in it to serve from.)