

## Big Batch Vegetable Soup

This basic vegetable soup can be made with any combination of fresh or frozen vegetables, so it's a great recipe to use up ingredients in your fridge! Add beans, chicken or pair it with a loaf of crusty bread to make it a little heartier!

### Ingredients

Original recipe from: [marthastewart.com](http://marthastewart.com)

(Yield: 6 servings)

- 2 tablespoons olive oil
- 2 cups chopped onions or thinly sliced leeks
- 1 cup thinly sliced celery
- 2 teaspoons Italian seasoning
- 4 cups vegetable stock
- 1 can (28 ounces) diced tomatoes, with juice
- 1 tablespoon tomato paste
- 4 cups frozen or fresh mixed vegetables
- Salt to taste

### Directions

1. Heat oil in a large stockpot over medium heat. Add onions or leeks, celery, and Italian seasoning; season with salt and pepper. Cook, stirring frequently, until onions are translucent, 5 to 8 minutes.
2. Add broth, tomatoes and their juice, and tomato paste to the pot; bring mixture to a boil. Reduce heat to a simmer, and cook, uncovered, 20 minutes.
3. Add vegetables to pot, and return to a simmer. Cook, uncovered, until vegetables are tender, 20 to 25 minutes. Season with salt and pepper, as desired. Let cool before storing.