



INGREDIENTS

1 LB. of chopped yellow potatoes
1 cup of cleaned and chopped carrots
1 cup of chopped zucchini
2 cleaned and diced leeks
1 chopped medium turnip
3 chopped fresh celery stalks
2 chopped artichokes
2 chopped tomatoes
4 cups of water (+more if needed).
1 TBSP of extra virgin olive oil
1 cube of vegetable stock.
¼ cup of Parmigiano-Reggiano



SOUPE AUX LEGUMES

By Caterina Romano's kitchen

DIRECTIONS

1. In a sauce pan over medium heat, add the potatoes, carrots, zucchini, leeks, turnip, celery, artichokes, tomatoes and sauté the vegetables for 10-15 minutes.
2. Add enough water to cover the vegetables. Add the oil and season to taste with salt & pepper. Increase the heat to high and bring the mixture to a boil.
3. Add the vegetable cube and mix until it dissolves. Bring the heat to simmer and cook for 35 minutes.
4. Use an immersion blender to the soup until it turns smoothly.
5. Sprinkle the cheese and enjoy this amazing comfort soup.

ENJOY THE SOUPE AUX LEGUMES