

{Garden Vegetable Soup}

Jolanthe @ No Ordinary Moments

Ingredients:

- ~ 10 cups of water
- ~ 10 tsp. beef bouillon
- ~ 6 oz. can tomato paste
- ~ 4 cups diced cabbage
- ~ 3 cups sliced carrots
- ~ 8 oz. frozen green beans
- ~ 4 cups cubed zucchini
- ~ 1 cup diced onions
- ~ 4 tsp. minced garlic
- ~ 1/2 tsp. salt
- ~ 1 tsp. basil
- ~ 1 tsp oregano



Directions:

1. Sauté the onion, garlic and sliced carrots together in a non-stick pan until the carrots are crisp-tender.
2. Meanwhile, bring the water, beef bouillon and tomato paste to a boil. Add carrots and all remaining ingredients, except the zucchini, to the pot. Stir well to mix.
3. Let simmer for about 20 minutes. Add zucchini and continue to simmer for an additional 10 minutes.

For more recipes, visit me at my blog, [No Ordinary Moments](http://www.noordinarymomentsblog.com):

<http://www.noordinarymomentsblog.com/search/label/Recipes>