

Vegetable Soup Salamagundi



Ingredients:

- 1 onion
- 2 cloves of garlic
- 1 green bell pepper
- 1 red bell pepper
- 2 carrots
- 6 little potatoes
- ¼ cup of frozen peas
- 1 zucchini
- 32 oz of chicken stock
- Salt and pepper
- Olive oil
- Herb de provence

In a pot heat a little olive oil. Saute the onion and then after they are translucent add the garlic. Add the green and red bell peppers, the carrots and the potatoes.

After sautéing for about 7 minutes add the frozen peas. Now add the chicken stock. Let cook until the vegetables are done. Add the zucchini. Cook for 10 more minutes. As it continues to cook, add the salt, pepper and herb de provence.



Serve with biscuits and corn on the cob.

