

## UTEXTENSION INSTITUTE OF AGRICULTURE THE UNIVERSITY OF TENNESSEE

## Italian Vegetable Soup

1 tablespoon olive oil 2 ribs celery, chopped 1 cup chopped carrot 1/2 onion, chopped 1 clove garlic, pressed 1/4 teaspoon kosher salt 1/4 teaspoon black pepper 1/4 teaspoon onion powder 1 teaspoon Italian seasoning 1 teaspoon paprika 1 tablespoon tomato paste 1/4 cup red wine 3 cups beef broth 1 (15-ounce) can diced tomatoes 1 (11-ounce) can corn, drained 1 (15-ounce) can butter beans, drained 1 (15-ounce) can green beans, drained 1 bay leaf

In a large Dutch oven, heat the olive oil and add the celery, carrot, onion and garlic. Sauté over medium high heat until onions are translucent and carrots soften a little, about 5 minutes. Add the salt, pepper, onion powder, Italian seasoning and paprika and stir to mix. Push to one side and add the tomato paste to cook for a minute. Add the red wine and reduce by half. Add the beef broth, tomatoes, corn, butter beans, green beans and bay leaf. Bring to a boil, reduce heat, cover and simmer for 30 -45 minutes.

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