Vegetable Soup

written by The Recipe Exchange | August 18, 2016

Ingredients

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1 Tbls. vegetable oil ≥ OR beef broth ≥
3 med. potatoes - un-peeled, diced
14.5 oz. can diced tomatoes ≥
1 tsp. dried dill weed ≥
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Directions

In a large pot, sauté carrots, celery, and onion in oil over medium-high heat for 4 minutes; pour stock into pot and bring to a boil.

Add cabbage, green beans, and bay leaf to pot; simmer over medium-low heat for 30 minutes.

Add remaining ingredients to pot and simmer until potatoes are tender.