



## Vegetable Soup Provencal

Recipe By DEBORAH ADAMS

SERVES: 6-8

### INGREDIENTS:

- ☐ 2 tbsp. olive oil
- ☐ 1 cup onion, *chopped*
- ☐ 2 cups leeks, *white part only, well washed and chopped*
- ☐ 3 cups potatoes, *diced*
- ☐ 3 cups carrots, *diced*
- ☐ 2 (32 oz.) container of chicken stock or broth
- ☐ ½ lb. thin green beans, ends removed, *cut into thirds*
- ☐ 1 tsp. saffron
- ☐ 1 tsp. salt
- ☐ ½ tsp. pepper
- ☐ ½ cup pesto
- ☐ ⅓ cup Parmesan cheese, *grated for topping*

### DIRECTIONS:

- ☐ 1. In a large pot add olive oil and heat, then add onions and sauté 5 minutes.
- ☐ 2. Add leeks, potatoes, salt, pepper, and carrots and sauté 10 minutes.
- ☐ 3. Add chicken stock, saffron, and bring to a boil. Turn down heat and simmer for 30 minutes.
- ☐ 4. Add the green beans and then simmer for 10 more minutes.
- ☐ 5. To serve add 2 tbsp. of pesto on top and a sprinkling of Parmesan cheese.

*For a vegetarian version you can use vegetable broth rather than chicken stock or broth.*

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