

Winter Vegetable Soup



Ingredients:

- 3 pounds butternut squash, cubed
- 2 15 ounce cans of sweet corn, drained
- 1 15 ounce can lima beans, drained
- 2 quarts vegetable broth, add water as needed
- 2 15 ounce cans pinto beans, rinsed and drained
- 2 lb. carrots, sliced
- 1 onion, diced

Directions:

1. Place both cartons of broth in a large saucepan, or pot over medium heat
2. Add all vegetables to the broth and bring to a boil
3. Ensure all vegetables are covered with broth, if not, add water
4. Cook over medium heat. When soup boils, reduce heat low for about 20 minutes

Makes 6 servings.



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