

# PEASANT SOUP

---

## Ingredients

1 Tblsp Butter & 2 Tblsp Xtra Virgin Olive oil or 3 Tblsp Olive Oil  
6 medium organic carrots cut into ½” slices  
6 medium-large organic Red Bliss potatoes, peeled & chopped  
2 medium-large organic sweet onions, peeled & chopped  
1 medium head organic green cabbage, cleaned & chopped  
6-8 cloves fresh minced garlic  
1 – 2 tsp fresh chopped basil  
Salt & Pepper to taste  
6 – 8 cups Veggie or chicken broth, homemade is best

## Preparation

Sauté the carrots, onions and potatoes in olive oil  
Add vegetable broth & basil to cover veggies  
Cover and slowly simmer for one hour  
Add cabbage and garlic  
Add additional veggie broth or spring water if needed.  
Simmer another 30 minutes.  
For a Creamy soup --Puree in food processor  
Serve with hot Tuscan bread.



Recipe Submitted by: Barbara Hanselman  
Cherry Hill resident