

Garden Vegetable Soup

$\frac{3}{4}$ tsp Olive Oil
1/3 c Carrots, diced
1/3 c Onion, diced
1/3 c Corn, frozen, bicolor
1/3 c Potato, diced
1 tsp Garlic, minced in water
1 $\frac{2}{3}$ c vegetable broth
3 $\frac{1}{4}$ c water
1 $\frac{1}{2}$ tsp tomato paste
1/3 c tomato, diced juice removed
 $\frac{1}{2}$ tsp tarragon, dried
1 tsp basil, dried
pinch of black pepper, ground

In a steam kettle, heat the olive oil. Add onion; cook for 8 minutes. Add carrot, celery, corn & potato. Cook an additional 5 minutes stirring frequently.

Add garlic; stir in. Cook additional 2 minutes.

Add vegetable broth and water. Bring to a simmer.

Add tomato, tomato paste, diced tomato & peas.

Return to a simmer for 5 minutes.

Add herbs & pepper.

Serves 8