

Crock Pot Vegetable Soup

- 1 yellow onion finely diced
- 2-3 celery stalks finely chopped
- 2 Tablespoons olive oil
- 4 garlic cloves minced
- 2 ½ cups frozen mixed vegetables
- 2 cups frozen sliced carrots
- 1 cup frozen peas
- 1 cup frozen corn
- 28 ounce can diced tomatoes, undrained
- 15 ounce can tomatoes and okra, undrained
- 32 ounces vegetable broth
- 1 large russet potato peeled and diced into small cubes
- 2 bay leaves
- ½ teaspoon salt or to taste
- ¼ teaspoon black pepper or to taste
- ½ teaspoon dried basil
- ½ teaspoon dried oregano

In a large pan over medium heat, add olive oil, onions, and celery. Cook until onions are translucent. Add in minced garlic for about 30 seconds and remove from heat.

Place all veggies in a large crockpot. Cover with vegetable broth. Add 2 bay leaves on top and add salt, pepper, dried basil, and oregano.

Cook on high, stirring occasionally, for 6 to 7 hours, or until potatoes are softened. Add additional salt and pepper, to taste.

NOTES

- I used beef stock instead of chicken broth.
- I added stew meat, browning it first.
- Kroger has the canned tomatoes/okra – Margaret Holmes brand.

<https://www.thecountrycook.net/crock-pot-vegetable-soup/>