Sweet Potato Vegetable Soup

A HEALTHY, DELICIOUS, PLANT-BASED RECIPE

Servings: 8 Serving Size: 8 ounces

Ingredients	Quantity	Measure
Onions, medium dice	2	cups
Celery, medium dice	2	cups
Carrots, sliced	3	cups
Green cabbage, rough chunks	3	cups
Garlic, fresh, minced	1	tablespoon
Corn, frozen	1	cup
Mixed vegetables, frozen	1	cups
Sweet potatoes, small cubes	3	cups
Vegetable broth	3	quarts
Tomato sauce	2	cups
Salt	1	tablespoon
Pepper	1	tablespoon

Preparation

- 1. Sweat onions, celery, carrots and cabbage.
- 2. Add corn, mixed vegetables, garlic and sweet potatoes.
- 3. Add water and continue to cook till sweet potatoes are tender (not mushy).
- 4. Stir in tomato sauce, bring to a boil and allow to bubble for 2 minutes.
- 5. Add salt and pepper. Serve.

Nutrition Information per serving *From USDA Nutrient Database

Calories: 119 Total Fat: 1g Saturated Fat: 0 Carbohydrate: 25g Protein: 4g Sodium: 281mg Vitamin A: 618 μ g

Vitamin C: 31mg Calcium: 71mg Iron: 1mg Folic Acid: 51µg

