

Slow Cooker Vegetable Soup

INGREDIENTS

- 1 white onion, diced
- 3 celery stalks, diced
- 2 carrots, peeled and sliced
- 3 russet potatoes, peeled and diced
- 2, 14.5oz cans fire roasted tomatoes
- 1, 12oz bag frozen mixed vegetables
- 8 cups low-sodium vegetable broth
- 2 teaspoons minced garlic
- 1 teaspoon oregano
- 1 teaspoon basil
- 1 teaspoon salt
- 1 teaspoon black pepper

SERVINGS: 6
TIME: 6 HOURS



Adapted from:
eatingonadime.com



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PROCEDURE

1. Add all ingredients to a slow cooker; stir to combine.
2. Cook on low for 5-6 hours or on high for 2.5-3 hours until the potatoes are soft.
3. Serve warm!

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