

Jonathan's Vegan Vegetable Soup



Jonathan, our farm-to-school coordinator, made this soup and distracted Tierra Miguel's staff from our work with the great smell of onions, potatoes, veggies, and herbs simmering on the stove.

In large pot put

3-4 crushed garlic cloves

1 large onion chopped

Olive oil on medium heat, until onion is translucent

Add

8 potatoes cubed

1 bunch carrots chopped

1 32oz container of broth

Cook on med-low until potatoes begin to soften

Add

10-12 cherry tomatoes, split

3 med turnips or Daikon radish, thinly sliced

3 sprigs fresh oregano

Add to taste

Salt, Pepper, and Paprika

Cook on low until potatoes are soft and broth has thickened slightly.