

# Marci's Veggie Soup



1 yellow onion, chopped  
4 cloves garlic, chopped  
2 stalks celery, chopped  
1 cup mushrooms, chopped  
2 yellow squash, cut into ½ inch coins  
1 large zucchini, cut into ½ inch coins  
3-4 carrots, cut into ½ inch coins  
2 tbsp olive oil  
6 cups vegetable stock  
1 tbsp dried oregano  
1 tsp salt  
1 tsp pepper

1. Heat oil in large pot, add onion and garlic. Sauté 3-5 minutes or until onions are clear.
2. Add vegetable stock and all other ingredients.
3. Bring to a boil and then reduce to simmer and cook 10 minutes, or until vegetables are soft.

Yield: 6 servings

From: The Ditzell House