## BUILD YOUR OWN VEGGIE SOUP

Healthy Family

Start with 1	quart of c	low-sodium	base

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Veggie stock	Beef stock	Chicken stock
ick a protein (16 o	z.)	
<ul> <li>Beans</li> <li>Chicken</li> <li>Shredded Beef</li> </ul>	<ul><li>Shrimp</li><li>Lentils</li><li>Tofu</li></ul>	<ul><li>Ham</li><li>Shredded Turkey</li><li>Steak</li></ul>
dd 3+ veggies		
<ul> <li>Carrots</li> <li>Celery</li> <li>Zucchini</li> <li>Onions</li> <li>Tomatoes</li> </ul>	<ul> <li>Spinach</li> <li>Kale</li> <li>Broccoli</li> <li>Peppers</li> <li>Potatoes</li> </ul>	<ul> <li>Mushrooms</li> <li>Corn</li> <li>Cauliflower</li> <li>Peas</li> <li>Squash</li> </ul>
Add a whole grain	(2 cups)	
<ul><li>Brown Rice</li><li>Wheat Pasta</li></ul>	Egg Noodles	<ul><li>Bulgur Wheat</li><li>Barley</li></ul>
dd some flavor, t	o taste	
		Depper
Wheat Pasta		Barley

Place all ingredients except grains in slow cooker & cook on low 4-6 hours. Add grains last 30 minutes.

Cilantro

Basil

Lemon Juice

Italian Seasoning

Chives

Thyme

Find more recipes at HealthyFamilyProject.com