



## Ingredients

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| <b>1 Tbsp.</b> Vegetable Oil (optional)             | <b>2 cups</b> Frozen Veggies or Other Veggies |
| <b>1 cup</b> Yellow Onion (diced)                   | <b>1 cup</b> Potato (peeled and diced)        |
| <b>1 cup</b> Celery (chopped)                       | <b>¼ or ½ tsp.</b> Dried Thyme                |
| <b>1.5 cups</b> Green Cabbage (shredded or chopped) | <b>2</b> Bay Leaf                             |
| <b>2 clove</b> Garlic (minced)                      | <b>2 cups</b> Orzo (dry)                      |
| <b>12 cups</b> Veggie Broth                         | <b>2 tsp. or to taste</b> Salt                |
| <b>2 15oz can</b> Diced Tomatoes (with juice)       | <b>½ tsp.</b> Black Pepper                    |

## Directions

- 1** In stockpot over medium-high heat, heat oil. Add onion, celery, cabbage and garlic. Saute until onion and celery are tender-crisp, 2 to 3 minutes.
- 2** Add remaining ingredients except orzo. Bring to a boil. Reduce heat. Simmer until potato is tender, 15 to 20 minutes.
- 3** While soup is simmering, cook orzo according to package directions. Drain and set aside.
- 4** Discard bay leaves from soup.
- 5** Add orzo at time of service. Garnish with parsley (optional).