



Recipe Details

Recipe Name - Vegging Out Soup

Recipe Steps -

Ingredients

- 3 cups colored carrots, peeled and chopped (or carrots of choice)
- 3 cups celery, chopped
- 2 cups green onions (use the white and green parts), chopped
- 2 tsp garlic powder
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- 3 Tbsp garlic, minced
- 1 medium butternut squash, cubed (6 cups)
- 3 to 5 small white sweet potatoes (or potatoes of choice), cubed (4 cups)
- 6 cups water
- 2 to 3 Tbsp Better than Bouillon veggie
- Fresh cracked pepper to taste

Instructions

- 1) Water saute carrots, celery, and green onion, until soft. Add fresh black pepper to taste
- 2) Add sauteed veggies and all remaining ingredients to an 8-quart instant pot. Add fresh black pepper to taste
- 3) Cook on high pressure for 40 minutes, slow release 25 minutes
- 4) Enjoy!

