

2021 Wisconsin Dreamin'...Legend-dairy Wisconsin-stronne Soup

Third Place- Rachel Roszina

Ingredients:

4 Tbsp salted butter
1 c yellow onion- diced
1 ¼ c celery (including leaves)- chopped
1 ½ c carrots- chopped
6 cloves of garlic- minced
1 pt cherry tomatoes- pureed
1 c yellow squash- chopped
1 c zucchini- chopped
2 c green beans- trimmed/cut into 1" pieces
16 oz can tomato sauce
14 ½ oz can fire roasted tomatoes with green chiles
14 ½ oz can dark red kidney beans- drained/rinsed
5 c water
6 tsp Vegetarian No Chicken Base
2 c corn- removed from the cob
1 c spinach- chopped

Spices

1 ½ tsp dried sweet basil
1 ½ tsp dried parsley
1 tsp dried oregano
1 tsp salt
1 tsp sugar
½ tsp black pepper
½ tsp dried thyme
¼ tsp crushed red pepper (medium heat)
1 bay leaf

Directions:

1. Melt butter in soup pot and add in onions, carrots and celery. Stir often.
2. While the butter, onion, carrots and celery are cooking, puree the cherry tomatoes.
3. Once the onions are translucent (about 8 minutes), add the garlic and all the spices except the bay leaf! Stir for about 1 minutes and add the following: cherry tomato puree, yellow squash, zucchini, green beans, tomato sauce, fire roasted tomatoes with green chiles, dark red kidney beans, water, vegetarian no chicken base, and bay leaf.
4. Cover soup and bring to a gentle boil. Once the soup is boiling, uncover and reduce to a gentle simmer. Let the soup simmer for 15 minutes uncovered.
5. After 15 minutes, remove the soup from the heat and add in the spinach and corn.
6. Enjoy!