

# Homemade Vegetable Soup

TOTAL TIME: 35 MINUTES  
YIELD: 6-8 SERVINGS

## INGREDIENTS:

- 1 can of corned beef
- 1 large can tomato juice or V8
- 2 cans Veg-All
- 1 can shoepeg white corn - partially drained
- 1 can diced tomatoes
- Alphabet pasta (or other small pasta shape)



*Warm, Hearty and Kids Will Love It!*

## DIRECTIONS:

1. Mix all ingredients together in a pot. Stir until well combined.
2. Bring to a boil. Then reduce heat to low and cover.
3. Cook for 20 minutes or until pasta is tender.

2. Add cannellini beans and pumpkin and stir to combine. Continue to cook for 2 minutes to allow the flavors to meld together.
3. Add chicken broth and bring to a boil. Reduce heat, cover and simmer for 25 minutes.
4. Let cool slightly and either pour into a blender or use an immersion blender and blend to a smooth consistency.
5. Season to taste with salt and pepper. If preferred, substitute salt for Tamari sauce (gluten-free) or Soy Sauce (gluten).