



*Aunt Nellie's*<sup>®</sup>

## RUSTIC VEGETABLE-BEET SOUP

**SERVES:** Makes 6 SERVINGS

**PREP TIME:** 30 MINUTES | **COOK TIME:** 15 MINUTES

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### INGREDIENTS

- 1 jar (16 ounces) Aunt Nellie's Whole Pickled Beets, well drained
- 2 tablespoons olive oil
- 2 medium onions, coarsely chopped
- 2 medium carrots, coarsely chopped
- 1 medium sweet potato, peeled and chopped
- 2 large cloves garlic, minced
- 2 zucchini (about 5 ounces each), coarsely chopped
- 2 cans (about 14 ounces each) vegetable broth
- 1 teaspoon seasoned salt, optional
- 1 can (15-1/2 ounces) chickpeas, drained and rinsed
- Salt and pepper
- 2 tablespoons each finely chopped fresh parsley and dill
- Gremolata (recipe below), optional

### Gremolata Ingredients

- 1 tablespoon each: minced fresh parsley and dill
  - 2 cloves garlic, minced
  - 1 teaspoon grated lemon peel
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## INSTRUCTIONS

1. Coarsely chop beets; set aside.
  2. In large saucepan, heat oil over medium heat. Add onions; sauté about 5 minutes or until softened. Add carrots, sweet potato and garlic. Sauté 3 to 5 minutes or until vegetables begin to soften, stirring occasionally.
  3. Add zucchini, broth and seasoned salt, if desired. Bring to a boil. Reduce heat and simmer, partially covered, about 15 minutes or until vegetables are tender. Add chickpeas; heat through. Season to taste with salt and pepper, as desired.
  4. Stir in parsley and dill. Stir in beets. Serve immediately topped with gremolata, if desired.
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<https://auntnellies.com/rustic-vegetable-beet-soup/>

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