**Vegetable Soup**

 **Ingredients**

**2 cup chopped leeks, white part only**

**2 cups fresh green beans**

**2 cup carrots, chopped**

**2 cups potatoes, diced**

**4 cups tomatoes, chopped**

**2 tbsps minced garlic**

**2 cups corn kernels**

**1 tsp kosher salt**

**2 tsps lemon juice**

**¼ cup parsley, chopped**

**½ tsp black pepper**

**2 quarts vegetable stock**

**4 tbsps olive oil**

 **Tools**

**Knife**

**Cutting board**

**Wooden spoon**

**Stockpot**

**Stove**

**Teaspoon**

 **Directions**

**Heat olive oil in a large stockpot over medium heat. Once hot, add the leeks, garlic and a pinch of salt and stir it and cook for 7 to 8 minutes, until they begin to soften. Then add the carrots, potatoes, green beans and continue to cook for 4 to 5 minutes more, stirring occasionally. Then reduce the heat to low and then add the vegetable stock, tomatoes, corn kernels and pepper. Cover the pot and cook until the vegetables are tender, approximately 25 to 30 minutes. Remove pot from the heat and add parsley, lemon juice, season to taste with kosher salt and stir it well. Sprinkle pepper and serve immediately.**