

Rustic Autumn Vegetable Soup

If there's anything we crave most when the weather gets cold, it's a comforting bowl of soup. Our recipe for a rustic autumn soup really hits the spot, with tender potatoes and carrots, hearty white beans and plenty of herbs for flavor. It even has just-tender cauliflower florets to add some texture. It's really the perfect meal to warm us up after a chilly day of raking leaves, and it goes great with crusty bread or fresh biscuits.

We like to cut our vegetables small so that they cook quickly, which makes this a great weeknight dinner recipe, and the leftovers are great for lunch the next day. Soup season is officially here, and we can't wait to grab a spoon and dive into a bowl of this super simple and delicious autumn soup.

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25 minutes to prepare serves 5

INGREDIENTS

- 4 medium Yukon gold potatoes, peeled and diced
- 1 (16 ounce) can cannellini beans, drained and rinsed
- 1 cup cauliflower florets
- 2 medium carrots, peeled and sliced
- 2 medium celery stalks, sliced
- 1 medium yellow onion, chopped
- 2 medium cloves garlic, minced
- 5 cups chicken broth
- 2 tablespoons extra virgin olive oil
- 2 tablespoons fresh parsley, chopped
- 1 tablespoons fresh thyme, chopped

1/2 teaspoon pepper

1/2 teaspoon kosher salt

PREPARATION

Heat olive oil in a large pot over medium heat. Add onions and thyme and cook until onions are translucent, about 5 minutes. Add carrots, cauliflower and celery. Cook until vegetables are soft, about 8 minutes. Add garlic and sauté until lightly browned.

Pour in chicken broth and bring to a low simmer. Add cannellini beans and potatoes.

Cook until potatoes are fork tender, about 10 minutes. Add parsley and season with salt and pepper.

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