

# VEGETABLE SOUP

# ZÖLDSÉGLEVES

As a kid, when I heard "Zöldségleves" I was in heaven. It meant this flavorful, hot meal with a chunk of bread. I liked big chunks of potato, I didn't care if they were mealy, soft, or firm types. Often times, the vegetables were in big chunks, a potato quartered, a carrot cut into three. I loved the huge chunks, you could really taste the vegetable's unique flavor. I call this "paprika vegetable" as it's no ordinary vegetable soup. It can be added to easily with many other vegetables of your choice, but don't try to make it without paprika and a good handful of fresh flat parsley, and not the curly garnish type.

## DIRECTIONS

1. Sautee sweat down the onions in oil
2. Take off burner, cool, add paprika, mix well
3. Add shaved carrots, steam until soft.
4. Add chopped potatoes and enough water to barely cover.
5. Add stock and seasoning
6. Cook until vegetables are soft. Add chopped parsley and water to cover
7. Add additional water until desired consistency is attained
8. Adjust seasoning

## Note:

Cooking the vegetables in the concentrated broth gives them more flavor and prevents the vegetable flavor and nutrition from leaching out.



## INGREDIENTS

- 1 large onion
- 1/4 cup oil
- 1 cup carrots chopped
- 2 large potatoes chopped
- 1 large bunch fresh italian parsley
- 1 heaping tablespoon paprika
- 1 heaping tablespoon bouillon
- 1 tbs. Vegeta seasoning
- 4 cups water

