

Springhurst Elementary School

Outdoor Classroom Garden

Autumn Harvest Soup

Ingredients:

- 10 oz. portabella mushrooms, chopped
- 2 yellow onions, peeled and chopped
- 4 carrots, peeled and chopped
- 2 celery stalks, chopped
- ½ cup olive oil
- 2 bunches Swiss chard, tough stems removed, leaves chopped
- 6 potatoes, peeled and chopped
- 2 cups corn, sliced from cob
- 3 cups butternut squash, peeled, seeded and diced
- 1 28 oz. can plum tomatoes, chopped
- 4 cups of cooked beans (red kidney, black, cannellini)
- 16 cups vegetable broth
- 1 piece Parmigiano-Reggiano cheese with rind (optional)
- ½ lb pasta, any shape, cooked
- Salt and pepper to taste
- Chopped parsley
- Parmigiano-Reggiano cheese for garnish

Instructions:

1. Heat oil in large stock pot.
2. Add onions, carrots, and celery. Sauté 10 minutes until soft.
3. Add mushrooms, Swiss chard, potatoes, corn, butternut squash, tomatoes, beans and cheese rind. Add enough vegetable broth to cover vegetables.
4. Bring to a boil.
5. Cover and simmer 1 ½ to 2 hours. Add more broth or water as needed.
6. Add salt and pepper to taste.
7. Add cooked pasta. Cook 10 more minutes.
8. Serve with extra grated cheese as garnish if desired.

