

Vegetable Bean Soup (Dehydrated)



Ingredients

- 1/2 Cups Dried Mixed Vegetables (green beans, carrots, corn, peas, bell peppers, celery)
- 1/4c dried onions
- 1/4 Cup Dried Beans (red, black, white)
- 1 14.5 ounce can Fire Roasted Garlic Dice Tomatoes (Hunts Brand)
- 1 Tbsp Olive Oil
- 1 Clove Garlic, minced
- 1 bouillon cube
- 1/2 tsp Salt
- 1/4 tsp Black Pepper

Info

- **Prep:** -
- **Cook:** -
- **Serves:** 1
- [Source](#)

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- ¼ tsp Dried Basil
- 2 1/2c water

Directions

1. In a soup pot, soak dried vegetables and beans in nine cups of water with seasonings for fifteen minutes. Turn on stove and bring to boil for a few minutes and then turn down heat to simmer.
2. In a separate pan, cook onions and garlic in olive oil on med-low for five minutes. Add diced tomatoes, bring to boil and then reduce to simmer for fifteen minutes.
3. Add contents of pan to soup pot and simmer forty-five minutes to an hour.

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