

## **Recipe Details**

Recipe Name - Vegging Out Soup

Recipe Steps -

## Ingredients

- 3 cups colored carrots, peeled and chopped (or carrots of choice)
- 3 cups celery, chopped
- 2 cups green onions (use the white and green parts), chopped
- 2 tsp garlic powder
- 2 tsp onion powder
- 3 Tbsp garlic, minced
- 1 medium butternut squash, cubed (6 cups)
- 3 to 5 small white sweet potatoes (or potatoes of choice), cubed (4 cups)
- 6 cups water
- 2 to 3 Tbsp Better than Bouillon veggie
- Fresh cracked pepper to taste

## Instructions

1) Water saute carrots, celery, and green onion, until soft. Add fresh black pepper to taste

2) Add sauteed veggies and all remaining ingredients to an 8-quart instant pot. Add fresh black pepper to taste

3) Cook on high pressure for 40 minutes, slow release 25 minutes

4) Enjoy!



