

All-Purpose Veggie Soup

- 1) Grab a large stockpot and heat the oil up over medium heat. Add the onion and veggies and cook until the onion starts to brown, about 5 minutes. Add the garlic, spices, red pepper flakes and diced tomatoes. Saute for a minute.
- 2) Pour in all the broth and let that come to a simmer. Next add the salt, beans (if using) and keep the pot gently simmering for about 10 minutes. Fold in the greens and let all that simmer together for 3 to 4 minutes.
- 3) Add the vinegar and lemon juice, stir well and turn off the heat.

Recipe from Thug Kitchen 101

Have you ever heard of the cookbook: Thug Kitchen? If you haven't, you are missing out!! Cait introduced the cookbook to me and I'm so glad she did. It's a vegetarian cookbook. This cookbook will literally make you laugh out loud while reading it. The authors curse throughout the entire book and the way they describe food is just like something you've never heard or read. This recipe is from their newest cookbook: Thug Kitchen 101. Here are some quotes from their new cookbook so you get my drift: "You fuck with barley? You're about to"; "There's nothing served in any drive-thru worth shaving years off your life"; "Stab the sweet potato with a fucking fork". This is the last sentence they used to describe the All-Purpose Veggie Soup "So stop fucking around 'cause soup's on, bitches". If you have ever read a cookbook like this before please let me know because I would love to read it. Yes, I read cookbooks like any other book. I apologize if this is offensive to you but really you have to laugh a little. Either way you should definitely try this recipe because it's perfect for Thanksgiving leftovers!

Leftover potatoes (preferably roasted, mashed would not work well), squash, greens, turkey, celery, carrots, etc. can all be thrown in the pot.

xoxo

Kristin