



Veggie Pizza Soup

Makes about 4 Servings.

Ingredients:

2 tbsp. Regina Extra Virgin Olive Oil
1 cup chopped onion
1 cup chopped green bell pepper
1 cup sliced fresh mushrooms
3 cloves garlic, finely chopped
2 cups vegetable broth
1 (14.5 oz) can diced tomatoes, juices included
1 (8 oz) can Pastorelli Italian Chef Pizza Sauce
1/2 cup water
1/2 tsp. fresh oregano, crushed
1/2 tsp. fresh basil, crushed
Pinch of red pepper flakes
Freshly ground black pepper to taste
Sea salt to taste

Directions:

In medium pot, heat extra virgin olive oil over medium heat.
Add onion, green bell pepper, and mushrooms. Cook for about 5 minutes, stirring occasionally. Add garlic and cook for 1-2 minutes.
Add vegetable broth, tomatoes, pizza sauce, water, oregano, basil, red pepper flakes, pepper, and sea salt.
Bring to boil over medium heat. Then, reduce heat, cover, and simmer for about 12 minutes, stirring occasionally.

