

Quick & Easy

THE COSTCO WAY

Pea King Vegetable Minestrone Soup

Makes 4 to 6 servings

Ingredients:

- ¼ cup olive oil
- 4 celery stalks, diced
- 1 large onion, chopped
- 2 cups Brussels sprouts, quartered
- 1 Tbsp rosemary, finely chopped
- 5 garlic cloves, minced
- 3 Tbsp tomato paste
- ½ tsp red pepper flakes
- 2 tsp kosher salt, plus more if needed
- 1 tsp black pepper
- 4 cups chicken stock
- 3 cups water
- ½ cup orzo
- 2 cups green beans, sliced in 2-inch pieces
- 2 cups broccoli, halved
- 2 cups summer squash, halved and cut into half moons
- 1 cup sugar snap peas, halved
- 1½ cups Parmesan, grated
- 1 Tbsp parsley, chopped

Instructions:

In a Dutch oven, heat olive oil at medium heat. Add celery, onion, Brussels sprouts and rosemary. Saute for about 7 to 10 minutes, or until vegetables are soft. Add garlic, tomato paste and red pepper flakes. Cook for about 3 minutes, or until tomato paste caramelizes. Add salt, pepper, chicken stock and water. Bring to a boil. Add orzo. Stir. Cook for 4 to 5 minutes. Lower heat to simmer. Add green beans, broccoli, squash and peas. Simmer soup for 13 to 15 minutes, or until green beans are tender and orzo is done. Raise the heat if necessary. Add more salt if needed. Serve in bowls. Top with Parmesan. Garnish with parsley.

Note: Add more water or chicken stock to desired consistency.

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