**Rustic Vegetable Soup**

Ingredients:

* 4 cups chopped white button mushrooms
* ¾ cup diced Spanish onion
* ¾ cup halved and sliced leek
* ½ cup diced celery
* 1 tsp fresh minced garlic
* ½ tsp salt
* 4 cups vegetable or chicken broth
* ¾ cup diced zucchini
* ¼ cup quinoa
* Optional: pepper

Direx:

* Line pot with oil and heat on medium
* Sauté the mushrooms, onions, leek, celery, garlic and salt about 12 minutes.
* Add the stock, carrots, zucchini, and quinoa and bring to a boil
* Reduce to a simmer, cover and cook for 20 minutes
* Season with pepper

Serve!