**Soup - Rustic Vegetable**

**Roam with Roni**

[https://roamwithroni.hebrewlion.com/](https://roamwithroni.hebrewlion.com/recipes)

Ingredients:

* Drizzle **olive oil**
* 4 cups **white button mushrooms**, roughly chopped
* ¾ cup **Spanish** or **yellow** **onion**, diced
* ¾ cup **leek**, halved and sliced
* ½ cup **celery**, diced
* ½ cup **carrots**, diced
* 1 tsp fresh **garlic**, roughly chopped
* ½ tsp **salt**
* 4 cups **vegetable** or **chicken broth**
* ¾ cup **zucchini**, diced
* ¼ cup **quinoa**
* Optional: **black pepper**, to taste

Direx:

* Drizzle **olive oil** into a large pot and warm on **medium** heat.
* Sauté the **mushrooms**, **onions**, **leek**, **celery**, **garlic** and **salt** for 12 minutes.
* Add the **broth**, carrots, **zucchini**, and **quinoa** and bring to a boil.
* Reduce the heat to a **simmer**, cover and cook for 20 minutes.
* Season with **black pepper**.

Serve!