

KITCHEN SINK SOUP

Ingredients

- 10-12 Yukon gold potatoes
- 2 rutabagas or turnips
- 3 large carrots
- 8 cloves of garlic
- 1 onion
- 1 bunch celery
- 2 bunches cilantro
- a few basil leaves
- 1 bell pepper
- Salt, pepper, and Italian seasoning to taste
- 1lb egg noodles
- 1 beef chuck roast
- 12oz small mushrooms

Instructions

1. Cut potatoes and rutabagas into bite-sized pieces, then cut carrots into 1/4-inch coins and add to a large stock pot. Fill with water and bring to a boil on high heat for about 5 minutes. *2 rutabagas, 10-12 Yukon gold potatoes, 3 large carrots*
2. Dice onion, garlic, celery, basil, and bell pepper and add to pot. *1 onion, 8 cloves garlic, 1 bunch celery, a few basil leaves, 1 bell pepper*
3. Add seasoning to taste and bring down to a simmer, about medium heat. *salt, pepper, and Italian seasoning to taste *may need at least 3 TBSP of salt*
4. Once the potatoes and carrots are about halfway done, add the egg noodles and mushrooms and let simmer for 20-45 minutes. *1lb egg noodles, 12oz small mushrooms*
5. While simmering, cut beef chuck roast into bite-sized pieces and sear on medium heat until about medium-well. *1 beef chuck roast*
6. Add beef pieces to soup about 15 minutes before serving, and enjoy with toast.