



Beaker's Vegetable Barley Soup



Prep
15 m

Cook

1 h 30 m

Ready In

1 h 45 m

Recipe By: BEAKER1

"Easy to make and delicious. Vegetable broth, barley, and lots of veggies make this soup hearty and filling. I use and recommend organic products. Please add a review if you make it. Enjoy!"

Ingredients

- | | |
|--|----------------------------------|
| 2 quarts vegetable broth | 1 teaspoon garlic powder |
| 1 cup uncooked barley | 1 teaspoon white sugar |
| 2 large carrots, chopped | 1 teaspoon salt |
| 2 stalks celery, chopped | 1/2 teaspoon ground black pepper |
| 1 (14.5 ounce) can diced tomatoes with juice | 1 teaspoon dried parsley |
| 1 zucchini, chopped | 1 teaspoon curry powder |
| 1 (15 ounce) can garbanzo beans, drained | 1 teaspoon paprika |
| 1 onion, chopped | 1 teaspoon Worcestershire sauce |
| 3 bay leaves | |

Directions

- 1 Pour the vegetable broth into a large pot. Add the barley, carrots, celery, tomatoes, zucchini, garbanzo beans, onion, and bay leaves. Season with garlic powder, sugar, salt, pepper, parsley, curry powder, paprika, and Worcestershire sauce. Bring to a boil, then cover and simmer over medium-low heat for 90 minutes. The soup will be very thick. You may adjust by adding more broth or less barley if desired. Remove bay leaves before serving.