Middle Eastern Vegetable Soup

Ingredients

- 2 cups vegetable broth (or substitute 1 cup water for 1 cup broth) •
- 1¹/₂ cups tomatoes OR celery, chopped (tomatoes add 25 calories)
- 8 ounces tomato sauce or 3 ounces tomato paste (omit if celery is used)
- 1 clove of garlic, crushed and minced
- 1 tablespoon onion, chopped
- ¹/₈ teaspoon ginger
- $\frac{1}{4}$ teaspoon cumin
- Sea salt and pepper to taste
- Fresh parsley, cilantro or mint

Directions

- 1. Combine broth, tomato sauce, and paste.
- 2. Bring to a boil.
- 3. Reduce heat and add spices.
- 4. Simmer for 20-30 minutes or until vegetables are tender.





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Makes 1 serving (1 vegetable) 4 grams protein 0 fat 110 calories

PHASE 3

Add string beans, zucchini or other vegetables as desired.

MODIFICATIONS: