

French Vegetable & Wild Rice Soup

- 5 cups water
- 1 14.5-ounce can [diced tomatoes](#)
- 1 cube [vegetable bouillon](#)
- 2 cloves garlic, minced
- ½ cup [uncooked wild rice](#)
- 1 medium carrot, sliced
- 1 small zucchini, sliced
- 1 small leek, sliced (about 1 cup)
- 15 ounce can white beans (like cannellini or great white northern)
- 1 tsp [Herbes de Provence](#) (seasoning blend)
- Dash black pepper

INSTRUCTIONS

1. Place all ingredients in a large pot.
2. Cover with a tight lid and bring to a boil.
3. Reduce heat to a simmer and cook for about 1 hour, until wild rice and vegetables are tender. May need to add additional water to replace water lost in evaporation. Should make a thick, hearty soup.
4. Makes about 2 quarts of soup (about 6 servings, 1 1/3 cups each).