



“Souper New Year” “Supreme” Pizza Soup

You'll Need for Soup:

- 1 sweet onion sliced into rings
- 2 bell peppers sliced into rings
- 1 6 oz.jar of mushrooms, drained
- 4 cloves of crushed garlic
- 1 tablespoon of oregano
- 1 cup of Hope30 pizza sauce
- 1 cup of crushed tomato
- 32 oz vegetable broth (one box)
- 4 oz package of gluten free/sugar free turkey pepperoni
- 1/4 cup sliced black olives (optional)

You'll Need for Pizza Sauce:

- 1 Cup Tomato Puree
- 1 TBSP Onion Powder
- 1 tsp Oregano
- 1 tsp Garlic Powder
- 1 tsp Italian Seasoning

Let's Make It!

- Add a splash of broth in your soup pot over medium heat.
- Add onions and garlic and saute for 3 minutes.
- Add in peppers and mushrooms and saute for 3 more minutes.
- Sprinkle the oregano over the veggies and stir.
- Add pizza sauce, crushed tomato and vegetable broth.
- Add pepperoni and olives (which can be used as garnish also) and bring to a boil.
- Lower temp and simmer for at least 10 minutes, but longer is even better!



This tastes exactly like a bowl of warm and cozy PIZZA! If you're feeling really adventurous, add a sprinkle of nutritional yeast on your serving for a bit of "Cheesiness!"