

BRYANNA'S SPICY CORN AND VEGETABLE SOUP WITH CHICKPEAS AND NOODLES

Serves 8-10

1 medium onion, chopped

6 cups tasty vegan broth (*I use Better Than Bouillon No-Chicken Vegan Soup Base*)

1 can (14 oz.) cream-style corn (*yes, this is vegan*)

1 cup vegan spaghetti sauce (*can be homemade or a good commercial brand*)

1 Field Roast Chipotle vegan sausage, cut thin thin slices, OR 2-3 oz. vegan chorizo, crumbled

2 tsp. dried oregano

2 cups cooked or canned chickpeas, rinsed and drained

2 cups thinly-sliced zucchini or other summer squash, cut into wedges

about 4 cups of thinly-sliced trimmed and washed greens (*kale, chard, collards, etc.*)

1 cup small egg-free dried noodles, OR broken egg-free tagliatelle, fettuccine or linguine

Microwave the chopped onion in a covered microwave-safe dish or casserole for 5 minutes OR you can saute it in a nonstick pan with a little oil (or water) until the onion is soft.

Mix the onion and all of the other ingredients in a 4-quart pot and bring to a boil. Turn down to a simmer, cover and cook for about 10-15 minutes, or until the noodles are tender. Serve and enjoy!