## **Bieler's Broth**



Time: 20 minutes

Serves: 1-2

**Ingredients:** 2 medium zucchinis, chopped

1 stalk celery, chopped

1 large handful fresh or frozen green beans chopped

2 cups water

1 generous handful fresh cilantro

Salt and pepper to taste

## **Directions:**

1. Place all the ingredients in a pot and bring to a boil.

- 2. Lower the heat and cover the pot.
- 3. Continue to cook for about 15 minutes until vegetables are tender.
- **4.** Add salt and pepper to taste.
- 5. Puree soup in blender for 1-2 minutes and enjoy warm.

**Note:** Bieler's broth can be used as a vegetarian soup base.