

# Hearty Vegetable Stew

A comforting vegetable stew filled with hearty vegetables and savory broth, simmered to perfection.


**30 min**

Total time

**Easy**

Difficulty

**200**

kcal / serving

## Ingredients

- 1 cup diced potatoes
- 1/2 cup chopped carrots
- 1/2 cup green beans
- 1/4 cup diced onion
- 2 cups vegetable broth
- 1/2 tsp garlic powder
- 1/2 tsp dried thyme
- Salt and pepper to taste

## Steps

- 1 In a pot, sauté onions until translucent.
- 2 Add in potatoes, carrots, and green beans, cook for 5 minutes.
- 3 Pour in vegetable broth and season with garlic powder, thyme, salt, and pepper.
- 4 Simmer on low heat for 20–25 minutes until vegetables are tender.
- 5 Adjust seasoning if needed and serve hot.