Soup Recipes That Use Fall Vegetables

When it comes to fall recipes, you probably look for ways to use fall vegetables like pumpkin, bell peppers, sweet potatoes, and butternut squash. One excellent way to use up these types of vegetables is by preparing a nice soup. Take a look at some of these soup recipes that will use up all your fall veggies.

**Roasted Vegetable Soup**

This fall soup is not only going to use your fall vegetables, but it will be a cheesy type of soup as well, offering comfort food and warm bellies following dinner. Try to make a double batch so you have plenty of leftovers for another meal. Some of the ingredients that are used in this type of fall soup are bell peppers, mushrooms, sweet potatoes, cauliflower, carrots, and onions. Vegetable stock is used instead of beef or chicken broth, and you can add seasonings like olive oil, garlic, salt and pepper, paprika, and cumin. Shredded parmesan is added while cooking, with more parmesan on top when you serve it.

**Apple and Sweet Potato Soup**

This is a soup that is also going to use those fall sweet potatoes you have on hand. If you purchased a large bag of them and didn’t use them all up for Thanksgiving, you can now make a soup with them and some apples as well. This is a cream-based soup, so it is perfect for pairing with a sandwich for dinner or having it with some crusty bread or crackers. The soup should be made with chicken breath to make it a little more hearty, along with one baking apple, sweet potatoes, carrots, and onions. Parsley, basil, and thyme are good herbs to add. Add a little bit of shredded cheese on top when you serve it.

**Fall Minestrone Soup**

This is another take on minestrone soup, but with a fall vegetable twist. You can go ahead and use your traditional minestrone veggies like peas, carrots, onions, and celery, then add some fall veggies like pumpkin, butternut squash, and sweet potato. You can even add small pieces of gold potatoes to it. Add some tomatoes, vegetable broth, garlic, and rosemary to add even more seasoning to your soup. Many minestrone soup recipes call for spinach as well, but that is totally optional.

Try to mix up your flavors by adding different types of cheese, such as going with shredded Asiago instead of standard parmesan or cheddar.