

QUICK & EASY MINESTRONE SOUP

(This soup will be served at the soup supper tonight.)

1 Tbsp Olive Oil	2/3 cup (6 oz can)
½ cup chopped onions	Italian tomato paste
1 Lrg garlic clove, finely chopped	1 tsp Italian seasoning
3 ½ cups chicken broth (McKay's works great!)	¼ tsp ground black pepper
1 ¾ cups Northern white beans, rinsed & drained	2 cups sliced zucchini (2 large)
1 ½ cups water	1 - 10 oz pkg frozen mixed vegetables
	1/3 cup small shell noodles

HEAT olive oil in skillet over med-high. Add onion and garlic; cook, stirring frequently, for 1 to 2 minutes or until tender. Stir in broth, beans, water, tomato paste, Italian seasoning and pepper. Bring to a boil. Reduce heat to low. Cover; cook for 10 minutes.

Add zucchini, mixed veggies and pasta. Bring to a boil, stirring occasionally. Uncover; reduce heat to low. Cook for 8 to 10 minutes or until veggies and pasta are tender. Enjoy!

This recipe can be put in the freezer for up to 4 months.

One can also make this recipe by 'throwing' all of the ingredients into a slow cooker or a roaster and letting it cook all day on low to med-high.
