



MINESTRONE SOUP

INGREDIENTS:

- 1 Medium Onion (chopped)
- 2 Stalks Celery (chopped)
- 12 Little Carrots (chopped)
- Clove Garlic
- 6 Cups Water
- 1 Large Can Crushed Tomatoes
- 3 Small Beef Bouillon Cubes
- 3 Small Chicken Bouillon Cubes
- 1 Small Can Cut Green Beans (chopped)
- 1 Large Can Tomato Puree
- 1 ½ - 2 Cups Sea Shell Pasta

DIRECTIONS:

- 1.) In medium-sized pot sauté onions, celery and carrots for 5-10 minutes.
- 2.) In large soup pot combine crushed tomatoes, tomato puree, 6 cups water, chopped green beans while above is sautéing.
- 3.) Add onions, celery, and carrots to the tomato puree, crushed tomatoes, 6 cups of water, and chopped green beans.
- 4.) Once this is boiling add about 1 ½ - 2 cups of sea shell pasta to the mixture.
- 5.) Turn burner between low and medium and let cook for about 1 hour.

Serve hot with bread, salad or both.

Enjoy!! ~ Michael Z.