

Minestrone Soup

Ingredients:

6 ½ medium carrots, chopped
3 ¼ cups chopped cabbage
3 ¼ cups chopped celery
1 large chopped onion
1 tablespoon garlic powder
2 tablespoons & ½ teaspoon oil
10 cups water
1 large can diced tomatoes
7 tablespoons liquid beef bouillon
3 cups torn spinach
2 cups cooked elbow noodles
¾ teaspoon pepper
½ large can kidney beans

Procedure:

In a large pot on medium heat, sauté carrots, cabbage, celery, onions, and garlic powder in oil for 5 minutes. Add water, bouillon, tomatoes, pepper, and kidney beans. Bring to a boil. Reduce heat and simmer, uncovered, for 20 minutes, or until veggies are tender. Stir in spinach and noodles before serving. Enjoy!