



Minestrone

- 3 Tbsp. olive oil
- 1 c. minced white onion
- 1/2 c. chopped zucchini
- 1/2 c. Italian or French-cut green beans
- 1/4 c. minced celery
- 4 c. vegetable broth
- 2 15-oz. cans red kidney beans, drained
- 2 15-oz. cans great northern white beans, drained
- 1 14-oz. can diced tomatoes
- 1/2 c. carrot, julienned or shredded
- 2 Tbsp. minced fresh parsley
- 1 1/2 tsp. dried oregano
- 1 1/2 tsp. salt
- 1/2 tsp. ground black pepper
- 1/2 tsp. dried basil
- 1/4 tsp. dried thyme
- 4 c. fresh baby spinach
- 3 c. hot water

Heat 3 Tbsp. olive oil over medium heat in a large soup pot. Sauté onion, garlic, celery, green beans, and zucchini in the oil for 5 minutes or until onions begin to turn translucent.

Add vegetable broth to pot, plus drained tomatoes, beans, carrots, hot water, and spices.

Bring soup to a boil, then reduce heat and allow to simmer for 20 minutes.

Add spinach leaves and cook for an additional 20 minutes or until desired consistency.

