

# Minestrone Soup

## Ingredients

- 2 Tbsp olive oil
- 1 onion, chopped
- 1 zucchini, diced
- 1 large carrot, diced
- 2 celery stalks, trimmed and diced
- 3 garlic cloves, minced
- salt & pepper to taste
- 1 14.5-oz can diced tomatoes
- 1/4 cup tomato paste
- 1 Tbsp. Italian seasoning
- 4 - 5 cups vegetable broth
- 1 15.5-oz can cannellini beans
- 1 15-oz can kidney beans, drained and rinsed (optional)
- 1/2 cup frozen green beans, cut in 1" pieces
- 1 cup angel hair pasta, cut into 2" pieces or small shell pasta
- 2 cups baby spinach leaves or shredded kale

## Directions

Heat oil over medium heat in a large pot. Add onion, zucchini, carrot and celery and cook until soft, 5-7 minutes, stirring occasionally. Add garlic, turn heat to high, and cook until fragrant, about 30 seconds. Season with salt and pepper to taste. Stir in the diced tomatoes, tomato paste, Italian seasoning and vegetable broth. Bring to a boil, then stir in the cannellini beans, the kidney beans, if using, and the green beans. Once the soup is boiling again, add the pasta, reduce heat to low and simmer for at least 15 minutes. Add the baby spinach or kale and cook until wilted, 2 to 3 minutes. Adjust seasoning and serve.

<http://www.marga.org/food/int/italianamerican/soup.html>