# Minestrone

4 - 6 cups of stock

28 oz can of diced tomatoes

1 large onion, diced

3 medium carrots, diced

3 - 4 stalks of celery, chopped

2 – 3 bay leaves

14 oz can of kidney beans, rinsed

1 ½ cups cut green beans, fresh or frozen

Choice of pasta (e.g. elbow macaroni, orzo, fusilli), enough for 4 small portions

Salt and pepper to taste

Combine first 6 ingredients and bring to a boil. Reduce heat and simmer until vegetables are cooked. While this is happening, cook your pasta. When vegetable are almost done add kidney beans and green beans. Simmer for 5 minutes more, then add salt and pepper to taste. After removing the bay leaves, put a small serving of pasta in the bottom of each soup bowl and ladle soup over top. Enjoy!

Note: Some minestrone recipes will add dry pasta directly to the soup pot with extra water but if you plan on having leftovers try this method of cooking it separately. Pasta that sits in water too long begins to break down and isn’t as appetizing.