Easy Minestrone Soup

Ingredients

- 2 tablespoons olive oil
- 1 small onion, chopped
- 3 cloves garlic, minced
- 1 carrot, peeled and diced
- 1 celery stalk, diced
- 1 zucchini, diced
- 1 cup fresh or frozen green beans
- 2 (14 ounce) cans diced tomatoes
- 4 cups broth
- 2 cups water
- 1 (14 ounce) can kidney beans, rinsed and drained
- 1 cup whole wheat elbow macaroni
- 1/2 teaspoon dried oregano
- 1 teaspoon dried basil
- Parmesan cheese—optional, for garnish
- Salt and pepper, to taste

Instructions

1. Heat olive oil in a large stockpot. Add onion, garlic, carrot, and celery. Cook for about 5 minutes, or until lightly browned. Add in zucchini, green beans, and diced tomatoes. Stir in vegetable broth and water. Add beans, macaroni, oregano, and basil. Simmer until vegetables and macaroni are tender—about 35 minutes.

2. Season soup with salt and pepper and serve warm. Garnish with parmesan cheese, if desired.

Source: http://www.twopeasandtheirpod.com/easy-minestrone-soup/

Categories:
- Tomatoes
- Onions
- Beans