

Minestrone

A hearty Italian vegetable soup
Sunny C



Ingredients

- 12 cups vegetable stock
- 2 cups water
- 2 cups dry ditalini
- 4 cups kale, shredded
- 1 lb green beans, cut into $1\frac{1}{2}$ inch pieces
- 1 large yellow onion, diced
- 3 ribs celery, sliced
- 2 carrots, peeled and sliced
- 6 cloves garlic, minced
- $\frac{1}{4}$ cups fresh basil, minced
- 2 tbs fresh oregano, minced
- 1 teas fresh rosemary, minced
- 1 teas fresh thyme
- 2 bay leaves
- 2 cubes vegetable bouillon
- 2 tbs olive oil
- 1 large can crushed tomatoes
- 1 can petite diced tomatoes
- 1 can cannellini beans, drained and rinsed
- 1 can dark red kidney beans, drained and rinsed

Directions

1. Sauté onion and celery in olive oil until translucent.
2. Add remaining ingredients, except for beans and pasta, and simmer for 15 minutes.
3. Add beans and pasta and cook until pasta is tender, 10-20 minutes.