

Minestone Soup

2 Tbsp olive oil

1 medium onion, finely chopped

1 medium squash/zucchini, halved, then sliced into 1/4" pieces

1 medium red or yellow bell pepper, finely chopped

1 medium carrot, finely chopped

2 garlic cloves, minced

1 can (16 oz) red kidney beans, rinsed, drained

1 can (16 oz) garbanzo or cannelloni beans

2 cans (14.5 oz) fire-roasted tomatoes, undrained

6 cups vegetable broth

1 1/2 cups uncooked spiral pasta

8 oz package spinach or kale, chopped

1/4 cup prepared pesto or fresh chopped basil

In a large pot or Dutch oven, heat olive oil over medium heat. Add onions, zucchini, bell pepper, carrots, and garlic; cook 4 - 5 minutes stirring occasionally.

Add beans, tomatoes, and broth; lower heat and simmer 10 minutes.

Increase heat to a low boil and stir in pasta and spinach. Cook until pasta is tender (according to package directions).

Serve topped with pesto or basil.