MINESTRONE SOUP

PREP TIME **5-10 MIN** | COOK TIME **20 MIN** | SERVINGS **6**

Ingredients

- 1 & 1/2 cups small pasta
- 24 ounce pasta sauce
- 1 can kidney beans (rinsed & drained)
- 1 can carrots (drained)
- 1 can green beans (drained)
- 1 can diced tomatoes (undrained)
- 1 to 2 bouillon cubes

Instructions

1. In a large pot combine pasta sauce, diced tomatoes, green beans, kidney beans, carrots, & bouillon cube(s)
2. Add 3 to 4 cups of water depending on how thick you like your soup.
3. Season to taste with salt & pepper (can add additional Italian seasonings if desired)
4. Bring to a boil, then add pasta. Any pasta will do but a small pasta like shells or macaroni is common.
5. Cover and simmer for 12 to 15 minutes, stirring occasionally or until pasta is tender.
6. Enjoy!

Notes:

- Serve with garlic bread for a fun side option!