



## Minestrone Soup

Servings: 6

### Ingredients:

- 2 Tbsp olive oil
- 1 onion, diced
- 5 garlic cloves, minced
- 2 celery stalks, sliced
- 2 carrots, sliced
- 1 tsp dried oregano
- 1 tsp dried Italian seasoning
- Salt and pepper to taste
- 1 (28-oz) can diced tomatoes
- 1 (14-oz) can crushed tomatoes
- 6 cups chicken or vegetable broth
- 1 (15 oz) can kidney beans, drained and rinsed
- 1 cup elbow pasta
- 1/3 cup Parmesan cheese, grated
- Fresh oregano for garnish

### Directions:

1. In a large pot, heat olive oil over medium-high heat. Add onion and garlic; sauté for 4 to 6 minutes or until onion is translucent. Add the celery and carrots and cook about 5 minutes. Stir in dried herbs and salt and pepper to taste. Cook another 5 minutes.
2. Add the tomatoes and chicken broth; bring to a boil. Reduce heat and simmer 10 minutes. Stir in kidney beans and pasta; cook until pasta is tender, about 10 minutes. Season with salt to taste. Ladle into serving bowls and top with Parmesan and fresh herbs.