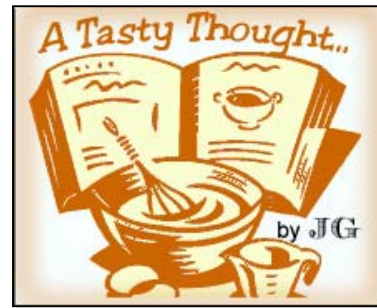


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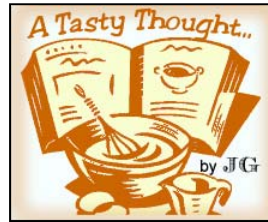
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Great Minestrone

Ingredients

- 1 Can 14½ oz. Diced Tomatoes
- 1 Can White or Red Kidney Beans 15½ oz.
- 1 Potato, peeled and cut into small chunks
- 1 Cup sliced Green Beans – defrosted
- 1 Lb. Carrots – peeled and cut into slices or chunks
- 1 Cup Elbow Macaroni
- 3 Cans College Inn Light & Fat Free Chicken Broth
- ¼ tsp. Black Pepper, Garlic Powder & Oregano
- 1 TBS. Parsley
- 1 TBS. Chopped Onion or Dehydrated Onion

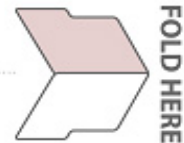


Method

Drain and then rinse the White or Red Kidney Beans with cold water and drain again. Place all ingredients in large pot. Bring to a boil, lower heat and simmer for 45 minutes – one hour – until all vegetables are tender. Add more Chicken Broth if needed. Place in bowls and enjoy!

The extra Great Minestrone Soup can be placed in freezer containers after cooled. Store in your freezer. To enjoy again, defrost and add (1) can of College Inn Light & Fat Free Chicken Broth.

Enjoy!!!
JG



A Tasty Thought by JG

JG is an expert cook with over 30 years of experience who has been sharing her favorite family recipes on LongmeadowBiz. Her recipes are simple while the results are outstanding.



Check out my blog for additional hints/ recipes at <http://www.atastythought.blogspot.com/>