

MINESTRONE with Orzo — 10-12 servings

3 Tbsps olive oil

1 large Spanish onion, chopped (can substitute white or yellow onion)

5 carrots, sliced (can use more)

3 cloves garlic, minced

2 celery stalks, sliced (can use more)

2 bell peppers, diced (can use more)

1 28-oz can whole tomatoes, cut in pieces (can use pre-cut)

8 Cups vegetable broth

4 Cups tomato juice or V8 or combination

2 bay leaves

1 can cannellini beans, rinsed and drained

1 can kidney beans, rinsed and drained

1 can chick peas, rinsed and drained

1 large zucchini, chopped

1 large yellow squash, chopped

¾ cup dried orzo (can substitute other small pasta)

3 Tbsps fresh basil, chopped (can substitute 1-1/2 Tbsps dry)

Kosher salt and fresh ground black pepper to taste

Heat oil on medium high. Add onion and carrots. Saute 3 mins. Add garlic, celery, carrots, and peppers. Cook 5 mins, stirring occasionally.

Add tomatoes, broth, tomato juice, bay leaves, and beans. Bring to boil. Reduce heat, cover pot, and simmer 40 mins. REMOVE BAY LEAVES!

Add squash and orzo. Cook 10 mins (until pasta is tender). Stir in basil, salt, and pepper.