ST. LEONARD LENTEN MINESTRONE SOUP

- 2 tablespoons olive oil
- 1 large onion chopped
- 3 cloves garlic minced
- 2 carrots peeled and diced
- 2 celery stalks diced
- 1 medium zucchini diced
- 1 cup frozen green beans
- 2 (14 ounce) cans diced tomatoes
- 1 (14 ounce) can crushed tomatoes
- 8 cups vegetable broth
- 1 (14 ounce) can cannellini beans, rinsed and drained
- 1 cup small macaroni noodles
- 1 teaspoon dried basil
- 1 teaspoon dried oregano
- 1 teaspoon dried thyme
- Salt and black pepper to taste

1. Heat the olive oil in a large pot over medium-high heat. Add the onion and cook until translucent, about 4 minutes. Add the garlic and cook 30 seconds. Add the celery, carrot and zucchini and cook until they begin to soften, about 5 minutes. Add in the dried oregano and basil, 3/4 teaspoon salt, and pepper to taste; cook 3 more minutes.

2. Add the diced and crushed tomatoes and the vegetable broth to the pot and bring to a boil. Reduce the heat to medium low and simmer 10 minutes. Stir in the kidney beans, frozen beans and pasta and cook until the pasta and vegetables are tender, about 10 minutes. Enjoy!