





## **Mmm-Mmm Minestrone**



1/10th of recipe, 1 generous cup: 105 calories, 0.5g total fat (0g sat. fat), 512mg sodium, 19.5g carbs, 4.5g fiber, 4g sugars, 5g protein

Prep: 10 minutes Cook: 20 minutes

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## Ingredients

Two 14-oz. cans (3 1/2 cups) fat-free vegetable broth

Two 14.5-oz. cans diced tomatoes, drained

One 15-oz. can cannellini (white kidney) beans, drained and rinsed

One 10-oz. package frozen spinach, mostly thawed

1 cup frozen cut green beans

1 cup frozen peas and carrots

1 cup uncooked whole-wheat-blend rotini or penne pasta

1 tbsp. dried minced onion

2 tsp. chopped garlic

1 tsp. Italian seasoning

1 bay leaf

Salt and black pepper, to taste

## **Directions**

Combine all ingredients in a large pot on the stove. Add 1 cup water and stir it up. Cover and bring to a boil.

Reduce heat to low and allow soup to simmer, covered, for 10 minutes. Remove bay leaf, add salt and pepper to taste, and serve!

## MAKES 10 SERVINGS

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