

## **Minimalist Minestrone Soup**

Serves: 8-9 (Can make plenty of leftovers!)

Prep Time: 5-10 Minutes

Cook Time: 25-30 Minutes

Ingredients:

- 1 tablespoon butter
- 2 tablespoons olive oil
- 1 finely chopped white onion
- 1 cup sliced carrots
- 1 cup sliced celery
- 2 chopped zucchini
- 1/2 teaspoon salt
- 1 can (28 oz) petite diced tomatoes, undrained
- 1 can (15 oz) kidney beans, drained and rinsed
- 1 can (15 oz) tomato sauce
- 3 cans (15.75 oz) vegetable broth
- 1 tablespoon dried basil
- 1/2 tablespoon dried parsley
- 1 teaspoon oregano
- 1-2 teaspoons salt
- 1/2 teaspoons pepper
- 1 cup spinach leaves
- 1 1/2 cups uncooked rotini pasta shells

Instructions

- Melt butter and olive oil in a large stock pot over medium-high heat. Add the onion, carrots, celery, zucchini, and 1/2 teaspoon salt. Let cook for 8-10 minutes until tender, stirring occasionally.
- Add the diced tomatoes, beans, tomato sauce, vegetable broth, basil, parsley, oregano, salt and pepper. Stir together and let come to a low boil. Once boiling, turn down the heat to medium and let simmer for 10-15 minutes.
- Add spinach and dried pasta shells. Let cook until pasta is done.
- Taste and add more salt or other spices if wanted.