Minestrone Soup

- 16 ounces frozen vegetables, any type
- 30 ounces stewed tomatoes, canned, low-sodium
- 28 ounces broth, any flavor, canned, low-sodium
- 15 ounces beans, canned, any type
- 1 teaspoon dried basil
- ¼ teaspoon pepper
- 1 cup uncooked pasta, any type

In a large pot, combine frozen vegetables, tomatoes, broth, beans, basil and pepper. Bring the soup to a boil. Add the pasta; reduce heat to low. Let simmer for 6 to 8 minutes or until pasta and vegetables are tender. Makes 6 servings.

Source: Rutgers Cooperative Extension

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Recipe card instructions:
For best results, print two-sided cards on heavyweight paper, such as card stock. Select the “flip on short edge” print setting to ensure the back side of the card isn’t upside down. Cut out each card along dashed lines.

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