



Hearty Minestrone Soup

for slow cookers and stovetop

- 1 jar (16 oz) **TSG Tuscan Country Simmerin Sauce**
- 32 oz reduced sodium beef broth
- 1 can (14-1/2 oz) petite-cut tomatoes in juice
- 1-2 cans (15 oz ea) kidney beans (do not drain)
- 1 large carrot, diced
- 1 stalk celery, diced
- 2 Tbsp **TSG Tearless Onions & Chives**
- 1 tsp **TSG Outrageously Garlic**
- 1 Tbsp extra virgin olive oil
- 1/2 cup dry elbow macaroni
- 3 cups coarsely chopped greens (chard, escarole or turnip greens)

For slow cookers (3 hrs+15 mins):

1. Use a **5 to 6 quart slow cooker**. Add all ingredients to cooker except macaroni and greens; stir.
2. Cover and cook on high 2-1/2 hours. Stir in macaroni; cover and cook 30 minutes more, stirring occasionally. Add greens; cook 5 minutes more.
3. Serve with a sprinkle of grated Parmesan or Romano cheese.

For stovetop (about 1 hr):

1. Use a 6 quart pot or Dutch oven. Add all ingredients to pan except macaroni and greens; stir.
2. Cover and bring to a boil over high heat (about 15 minutes), stirring occasionally. Reduce heat to low and simmer, covered, 30 minutes.
3. Stir in macaroni; cover and cook 10-15 minutes, stirring occasionally. Stir in greens; cook 5 minutes more.
4. Serve with a sprinkle of grated Parmesan or Romano cheese.

Makes approx 10 cups

Note: Recipe may be doubled if using a 6-qt or larger slow cooker. Adjust cook time accordingly.

SOUP