MINESTRONOE SOUP

Yield: ～10 portions

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\begin{align*}
\frac{1}{4} \text{ c} & \quad \text{olive oil} \\
1 \text{ c} & \quad \text{onion, small dice (1 onion)} \\
\frac{1}{2} \text{ c} & \quad \text{celery, small dice (2 stalks)} \\
\frac{1}{2} \text{ c} & \quad \text{carrots, small dice (1 regular size or about 8 baby carrots)} \\
1 \text{ c} & \quad \text{zucchini, small dice (1 regular size)} \\
1 \text{ c} & \quad \text{green beans, small dice (about \(\frac{1}{4}\) lb)} \\
2 \text{ Tbsp} & \quad \text{garlic, minced} \\
1 \text{ c} & \quad \text{fresh parsley, minced} \\
2 \text{ qts} & \quad \text{vegetable stock} \\
1 \text{ can} & \quad \text{red kidney beans, drained and rinsed} \\
1 \text{ can} & \quad \text{great northern beans, drained and rinsed} \\
1 \text{ can} & \quad \text{diced tomatoes} \\
1 \text{ Tbsp} & \quad \text{dried oregano} \\
1 \text{ Tbsp} & \quad \text{kosher salt} \\
1 \text{ tsp} & \quad \text{ground black pepper} \\
1 \text{ tsp} & \quad \text{dried basil} \\
1 \text{ tsp} & \quad \text{dried thyme} \\
1 \text{ ea} & \quad \text{bay leaf} \\
1 \text{ qt} & \quad \text{fresh baby spinach, packed} \\
\frac{1}{4} \text{ lb} & \quad \text{whole wheat pasta (orzo, elbow macaroni, etc.)}
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- Heat olive oil in a large pot over medium heat.
- Gently cook onion, celery, garlic, green beans, carrot, and zucchini in the oil for 5 minutes or until onions begin to turn translucent.
- Add vegetable stock, plus drained tomatoes, beans, and spices.
- Bring soup to a boil, then reduce heat and allow to simmer for 20 minutes.
- In a separate pot, cook the pasta according to package instructions and set aside.
- Add spinach leaves right before serving until wilted. Add warm pasta to soup when ready to serve. (Extra soup with pasta will not freeze well.)