

Italian Soup

Leslie Warmke, MG

1 medium onion, chopped
1 clove garlic, chopped
2 Tbs. olive oil
3/4-1 cup carrot, chopped
1 15 oz. can diced tomatoes
1 15 oz. can cannellini beans
5 cups chicken broth
1 zucchini, cut up
1/4 sliced savoy cabbage thinly sliced
1/2 Tbs. oregano, basil and sugar, 1 bay leaf
1/3 cup macaroni, cooked
2 Tbs. balsamic vinegar

This recipe is quick and very flavorful. You may substitute kale for cabbage if desired.

1. Saute onions and garlic in oil 2-3 minutes.
 2. Add carrots, zucchini, cabbage, tomatoes and broth. Add spices and simmer 20 minutes. Rinse beans and add to the pot with pasta. Cook 10 minutes. Add vinegar and season to taste
- Top with Parmesan