

ITALIAN WEDDING MINESTRONE SOUP

Yield: 6 Servings | Serving Size: 1 cup

Cost/serving: \$1.07

Ingredients:

1 onion, chopped

2 or 3 large garlic cloves, minced

4 cups low-sodium chicken or vegetable broth

1 (14.5-ounce) can stewed tomatoes Italian style tomatoes

2 cups cooked kidney beans (or 1 16-ounce can kidney beans, drained and rinsed well)

2 cups frozen vegetables or fresh vegetables, peeled and chopped

1 Tablespoon Italian seasoning blend

1/2 cup whole wheat pasta, such as rotini, macaroni, or small shells (uncooked)

Directions:

- 1) Sauté onion and garlic in 1/4 cup of the broth.
- 2) Add remaining broth, tomatoes, beans, vegetables, and seasonings. Stir to mix.
- 3) Bring to a boil on medium high heat.
- 4) Stir in pasta. Reduce heat to medium low. Simmer about 20 minutes or until pasta is tender.

Nutrition Facts

6 servings per container
Serving size

(393g)

Amount per serving Calories

180

	% Daily Value
Total Fat 0.5g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 190mg	8%
Total Carbohydrate 36g	13%
Dietary Fiber 7g	25%
Total Sugars 6g	
Includes 0g Added Suga	ars 0%

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Vitamin D 0mcg	0%
Calcium 73mg	6%
Iron 3mg	15%
Potassium 389mg	8%

^{*}The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



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