

MIXED BEAN MINISTRONE

3 T extra-virgin olive oil	2 c tomato juice
1 c chopped onion	6 c chicken stock
2 cloves garlic, minced	6 cups cooked mixed beans*
½ c chopped celery	2 c shredded fresh cabbage
¾ c chopped zucchini	¼ c chopped fresh parsley
½ t black pepper (or to taste)	1 c small shell pasta, uncooked
Freshly grated Parmesan or Romano cheese	Croutons
1 6 oz can plum tomatoes, undrained & chopped	1 t salt, (or to taste)
	½ t dried rosemary

\*Brown's Best Soup Mix or your own blend.

In a large pot, heat the olive oil. Stir in the onion, garlic, celery & zucchini. Sauté, stirring for five minutes. Stir in the salt, pepper, rosemary, tomatoes, tomato juice and chicken stock. Simmer gently for 25 minutes, partially covered. Stir in the mixed beans, cabbage, parsley and pasta. Simmer for 10 to 15 minutes or just until the pasta is tender. Stir occasionally. Serve hot topped w/croutons and grated Parmesan or Romano cheese.

Makes 10-12 servings.