

Minestrone Soup

2 garlic cloves, finely chopped
1 medium onion, chopped (1/2 cup)
2 small zucchini, chopped (2 cups)
2 medium carrots, sliced (1 cup)
2 medium celery stalks, chopped (1 cup)
1 can (28 oz) diced tomatoes, undrained
1 carton (32 oz) chicken broth (4 cups)
4 cups tomato juice
1 cup water
1 tablespoon dried basil leaves
1 teaspoon salt
½ teaspoon dried basil leaves
1 teaspoon salt
½ teaspoon dried oregano leaves
¼ teaspoon pepper
2 cups uncooked rotini, mostaccioli, and shell pasta mixture

1. Spray an 8-quart nonstick Dutch oven with cooking spray; heat over medium heat.
2. Saute garlic and onion in Dutch oven about 2 minutes, stirring occasionally, until onion is tender.
3. Stir in remaining ingredients except pasta. Heat to boiling; reduce heat. Cover and simmer 45 minutes.
4. Heat to boiling. Stir in pasta. Heat to boiling; reduce heat. Simmer uncovered 10 to 15 minutes or until pasta is tender.

Serves 12.