

Mr. Food

Quick & Easy Recipe



From MrFood.com

4 Bean Minestrone

Traditional restaurant-style minestrone soup is slow-cooked for hours and hours before it's served as a simple [appetizer](#) or hearty main course. Our easy version is ready in no time but each bowlful is overflowing with that slow-cooked flavor.

Serves: 10

Cooking Time: 45 min

What You'll Need:

- 6 cups beef broth
- 1 (15-ounce) can red kidney beans, undrained
- 1 (16-ounce) can cannellini beans, undrained
- 1 (26-ounce) jar spaghetti sauce
- 1 (10-ounce) package frozen chopped spinach, thawed
- 1 (9-ounce) package frozen green beans, thawed
- 1 small onion, chopped
- 1 teaspoon garlic powder
- 1/2 teaspoon black pepper
- 1 (16-ounce) can garbanzo beans (chick peas), undrained
- 1 cup uncooked elbow macaroni

What To Do:

1. In a [soup](#) pot, combine all ingredients except macaroni. Bring to a boil over high heat, stirring occasionally. Stir in macaroni.
2. Reduce heat to low and simmer 30 minutes, or until macaroni is tender, stirring occasionally.

Notes

- For added flavor, top each bowl with a little grated Romano or [Parmesan cheese](#). Of course, fresh-grated cheese is the way to go when you've got it!
- For easy Italian recipes you will make again and again, we've compiled this collection of [35 No-Fail Italian Favorites. Plus 7 Classic Sauces](#) you can make at home!

"OOH IT'S SO GOOD!!"

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