

Italian Vegetable Soup

By Karen Rosenow, Baxter

1 lb Ground Beef
1 c. Sliced Celery
2 cloves Garlic-minced
15 oz can Tomato Sauce
15 oz can Red kidney beans-undrained
5 tsp Beef bouillon granules
1 Tbsp Dried parsley flakes
1 tsp Salt
 $\frac{1}{2}$ tsp Sweet Basil
2 c. Shredded Cabbage

$\frac{1}{2}$ c. Small Elbow macaroni
1 c. Frozen or fresh green beans-
cut in 1" pieces
Parmesan cheese
1 c. Diced Onion
1 c. Sliced carrots
16 oz can Tomatoes
2 c. Water
 $\frac{1}{2}$ tsp Oregano
 $\frac{1}{4}$ tsp Black pepper

Brown beef in heavy kettle; drain. Add all the ingredients except cabbage, green beans and macaroni. Bring to a boil. Lower heat; cover and simmer for 20 minutes. Add cabbage, green beans and macaroni. Bring to a boil and simmer until vegetables are tender. Add additional water to thin out the soup, if desired. Sprinkle with cheese before serving.



Recipe
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