



What's for Dinner Minestrone

This recipe will feed a family and have plenty leftover for the freezer. Add all ingredients into a 6 qt stockpot.

- 1lb carrots, sliced
- 1 sliced zucchini (add when carrots are tender)
- 1 sliced yellow squash (add when carrots are tender)
- 1 onions, chopped
- 1/2 C. dried barley
- 1- 14.8oz cans diced tomatoes + 1 cans of water
- 1-14.8oz cans crushed tomatoes + 1 cans water
- 1/2 jar spaghetti sauce + 1/2 Jar water
- 1 tbs. beef bouillon
- 1 cans red beans
- 1 cans northern beans
- 1 tbs. Parsley
- 1/2 tbs. Dried Italian seasoning
- 1/2 tbs. Granulated garlic
- 1/2 tbs. Granulated onion

Cook on medium until carrots are tender, add zucchini and squash and cook 10 additional minutes. Serve hot with crusty Italian bread and enjoy the smiles.

With our compliments
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