

Minestrone

(by Tim Feetham)

Ingredients

- 1 lb ground beef
- ¼ tsp salt
- 1 cup celery
- 1 cup onion
- ½ cup diced green pepper
- 28 oz can diced tomatoes
- 1 qt water
- 2 large carrots, sliced
- 16 oz tomato sauce
- 2 cups beef broth
- 1 tbl dried parsley
- ½ tsp dried basil
- 1 tsp dried oregano
- ¼ tsp pepper
- ½ tsp garlic salt
- 15 oz can garbanzo beans, drained
- 16 oz can green beans, drained
- 15 oz can kidney beans, drained
- 1 ¼ cups mostaccioli macaroni, uncooked

Instructions

- In a large pan, brown ground beef. Drain, stir in salt, celery, onions and green pepper. Cover and simmer until vegetables are crisp-tender (about 10 minutes).
- Add tomatoes, water, carrots, tomato sauce, beef broth, parsley, basil, oregano, pepper and garlic salt. Bring to a boil. Cover and simmer about 20 minutes.
- Add garbanzo beans, kidney beans, green beans and macaroni. Bring to a boil, simmer 20 minutes (until macaroni is tender).
- Garnish with grated parmesan cheese.