

MINESTRONE SOUP

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1 packet - Minestrone mix
6 cups - Boiled water
15 1/2 oz. can - Whole tomatoes with the juice
15 1/2 oz. can - Drained red kidney beans
1 large - Onion, chopped
6 Tbs. - Margarine
1 tsp. - Oregano
1 tsp. - Garlic powder
2 tsp. - Sugar
1/4 tsp. - Pepper
1/2 tsp. - Salt (optional)
1 medium - Zucchini (optional)

Saute onion in margarine until golder. Add rest of ingredients (except zucchini). Slightly break tomatoes with fork. Bring to boil, then simmer for one hour. Add zucchini slices during last ten minutes of cooking.