

# Minestrone Soup with Kidney Beans, Green Beans, Carrots & Pasta



30 minutes | 2 servings

## Find cookware

[can opener](#)  
[chef's knife](#)  
[colander](#)  
[cutting board](#)  
[garlic press \(optional\)](#)  
[ladle](#)  
[measuring cups](#)  
[measuring spoons](#)  
[medium saucepan](#)  
[mixing bowls](#)  
[stirring spoon](#)  
[vegetable peeler](#)

## Grab ingredients

1 medium	carrot
1 stick	celery
32 fl oz	chicken or vegetable broth
1 (14.5 oz) can	diced tomatoes
1 clove	garlic
½ lb	green beans
1 (15 oz) can	kidney beans
3 oz	macaroni (elbow) pasta
½ medium	yellow onion
	black pepper
	extra virgin olive oil
	Italian seasoning
	salt

## Cook & enjoy

- 1 Wash and dry the fresh produce.

1 medium carrot  
1 stick celery  
½ lb green beans

- 2 Peel, trim, and small dice carrot; trim and small dice celery. Place both in a small bowl.

- 3 Preheat a medium saucepan over medium-high heat.

- 4 While the pan heats up, peel, halve, and small dice onion; peel and mince garlic. Add both to the bowl with the carrot and celery.

½ medium yellow onion  
1 clove garlic

- 5 Once the pan is hot, add oil and swirl to coat the bottom. Add veggies and spices; cook, stirring occasionally, until softened, 4-5 minutes.

1 tbsp extra virgin olive oil  
1 tsp Italian seasoning  
½ tsp salt  
¼ tsp black pepper

- 6 Meanwhile, drain and rinse kidney beans; set aside to drain further.

1 (15 oz) can kidney beans

- 7 When the veggies are soft, add broth and tomatoes; stir to combine the soup and bring to a boil.

32 fl oz (4 cups) chicken or vegetable broth  
1 (14.5 oz) can diced tomatoes

- 8 Once the soup is boiling, add the kidney beans and pasta; stir to combine. Reduce heat to medium, cover, and cook, stirring occasionally until the pasta is partially cooked, about 5 minutes.

3 oz macaroni (elbow) pasta

- 9 Meanwhile, trim and cut green beans into 1-inch pieces.
- 10 Add green beans to the soup and continue to cook, stirring occasionally, until pasta and veggies are tender, 3-5 minutes more.
- 11 To serve, divide soup between bowls and enjoy!