

Garden Preserved Minestrone Soup

by Angie Ouellette-Tower

<http://godsgrowinggarden.blogspot.com/>

- 1 large onion (peeled and chopped)
- 1 large carrot (peeled and chopped)
- 1 large stalk of celery (washed and chopped)
- 1 quart of [Homemade Tomato Sauce](#) (**NOTE: my homemade sauce is full of vegetables like green peppers, carrots, zucchini, spicy peppers etc.....therefore, if you are using store bought sauce then you will need to buy a chunky variety full of vegetables**).
- 4 cups of [Homemade Chicken Stock](#) (or store bought is fine) (beef broth works well also) (**Vegetarians: use vegetable broth**)
- 1 cup [Home-frozen Corn](#) (store bought frozen is fine also)
- 1 cup Home-frozen green beans (store bought frozen is fine also)
- 1 tablespoon [Home-dried Basil](#) (store bought is fine also)
- 1 cup noodles (I use a Macaroni noodle but any noodle is fine)
- ground black pepper to taste
- 1 tablespoon of butter or olive oil

1. Prepare the ingredients as listed above.
2. In a large stock pot saute the onion, carrot and celery in the butter or olive oil for about 5 minutes.
3. Add the Chicken broth.
4. Add the Tomato Sauce, Basil and pepper to taste.
5. Add the corn and green beans and bring to a boil and then simmer for 15 minutes.
6. Now add the noodles and cook until the noodles are al dente.

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Serve immediately and ENJOY!!