

**Veggistrone Soup** (Main Courses, Sides, Soups & Salads)

10 cups water  
1 package Halladay's Harvest Barn Farmhouse Minestrone Soup Mix  
1 Tbsp olive oil  
3 large carrots, peeled and chopped  
3 celery ribs, chopped  
1 (28 oz) can chopped tomatoes  
3 cups assorted chopped veggies (cabbage, green beans, cauliflower)  
1 package fresh or frozen spinach (optional)  
Parmesan cheese, grated (optional)

In a stockpot, combine water with beans and spice mixture from Minestrone soup mix, reserving pasta for later. Simmer on the stove for 2 hours or in the crockpot on low for 4 to 6 hours.

Sauté carrots and celery in olive oil until just tender. Add to soup along with the chopped tomatoes and assorted veggies (except for spinach). Simmer for 30 minutes to an hour, until all veggies are tender. Add pasta and cook additional 10 minutes, or until pasta is cooked to desired doneness. Add spinach just before serving, if desired. Top with grated parmesan cheese, if desired.