

# **Shortcut Minestrone**

Taste of Home One-Dish Meals

**Servings: 10**

**4 bacon strips, diced**  
**1 large onion, chopped**  
**3 medium carrots, chopped**  
**3 cloves garlic, minced**  
**1 jar (28 oz) spaghetti sauce**  
**4 cups beef broth**  
**1 can (16 oz) kidney beans, rinsed and drained**  
**1 can (15 oz) garbanzo beans, rinsed and drained**  
**5/8 cup small shell pasta, uncooked**  
**2 teaspoons brown sugar**  
**1/2 teaspoon dried basil**  
**1/2 teaspoon dried oregano**  
**1 cup frozen cut green beans**  
**Parmesan cheese (optional), grated**

In a Dutch oven or soup kettle, cook bacon over medium heat until crisp. Using a slotted spoon, remove to paper towels. Drain, reserving two tablespoons of drippings; set bacon aside.

In the drippings, saute' onion and carrots for 3 to 4 minutes or until tender. Add garlic; cook 2 minutes longer.

Stir in the spaghetti sauce, broth and beans. Bring to a boil. Add the pasta, brown sugar, basil and oregano. Cook, uncovered, for 8 to 10 minutes or until pasta is tender, stirring occasionally.

Add green beans; cook 5 minutes longer or until heated through.

Garnish with reserved bacon and Parmesan cheese, if desired.

Yield: 2 1/2 quarts

---

Per Serving (excluding unknown items): 217 Calories; 4g Fat (15.6% calories from fat); 14g Protein; 33g Carbohydrate; 10g Dietary Fiber; 2mg Cholesterol; 693mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1 Lean Meat; 1 1/2 Vegetable; 1/2 Fat; 0 Other Carbohydrates.