



Slow Cooker Minestrone

MyPlate2Yours - Lynn Dugan

Ingredients

- 1 pound stew meat, cut into 1/2 inch cubes
- 2 cans (14.5 ounces each) diced tomatoes, undrained
- 2 cans (14 ounces each) beef broth
- 1 can (15 ounces) cannellini beans, rinsed and drained
- 1 can (15 ounces) kidney beans, rinsed and drained
- 2 medium carrots, sliced (about 1 cup)
- 1 clove garlic, minced
- 1/2 teaspoon each: oregano, basil
- 1/4 teaspoon each: salt, pepper
- 1 beef bouillon cube
- 1 medium zucchini or yellow squash, cut lengthwise and sliced

Directions

In a 5-6 quart slow cooker, combine all the ingredients except the squash. Cover and cook on low for 8-10 hours or on high for 4-6 hours. Add squash to the cooker 30 minutes before serving. Serve over cooked pasta (bow tie, rotini or elbow noodles) and top with grated Parmesan, if desired. Enjoy!