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Slow-Cooker Minestrone Soup

- 6 Cups low-sodium chicken or vegetable broth
- 1 Can (14.5 ounces) diced tomatoes
- 1 Cup fresh green beans
- 2 Carrots, peeled and chopped
- 1 Celery stalk, chopped
- 1/4 Cup onion diced
- 1 Zucchini, chopped
- 2 Tbsp tomato paste
- 1 Tbsp lemon juice
- 1 Bay leaf
- 1 Tsp dried rosemary
- 1 Tsp dried oregano
- 1/2 Tsp salt
- 1/4 Tsp pepper
- 1 Can (15 ounces) cannellini beans
- 1 Can (15 ounces) kidney beans
- 2 Cups fresh baby spinach
- 1 Cup uncooked shell or elbow pasta

- 1) In a slow cooker, combine broth, tomatoes, green beans, carrots, celery, onions, zucchini, tomato paste, lemon juice, bay leaf, rosemary, oregano, salt, and pepper; stir.
- 2) Cover and cook on high for 4 hours or on low for 8 hours.
- 3) 30 minutes prior to finishing, add the cannellini beans, kidney beans, spinach, and pasta; cook until the pasta is tender.
- 4) Taste and add additional salt or pepper if necessary.
- 5) Serve.

