**Easy Minestrone Soup**

Serves 2-3

**Ingredients:**

5ml extra virgin olive oil

1/4 onion

1 cloves garlic, minced

1/2 stalk celery, diced

1/2 large carrot, diced

2 ml dried oregano

2 ml dried basil

salt and freshly ground pepper to taste

200ml diced tomatoes

100ml crushed tomatoes

600ml vegetable broth

80ml kidney beans, drained and rinsed

60ml cup elbow pasta

**Method:**

1. Heat the olive oil in a large pot over medium-high heat. Add the onion and cook until translucent, about 4 minutes.
2. Add the garlic and cook 30 seconds. Add the celery and carrot and cook until they begin to soften, about 5 minutes.
3. Stir in dried oregano and basil, salt, and pepper to taste; cook 3 more minutes.
4. Add the diced and crushed tomatoes and the broth to the pot and bring to a boil.
5. Add the kidney beans and pasta. Reduce the heat to medium low and simmer 10 minutes or until pasta is cooked.
6. Ladle into bowls and enjoy.