

Italian Vegetable Pasta Soup

Prep Time: 15 mins

Total Time: 1 hr

Servings: 4

Ingredients

1 T. oil	8 oz canned chopped tomatoes
$\frac{1}{2}$ medium onion, cut in half and then sliced	$\frac{1}{2}$ c. uncooked macaroni
$\frac{1}{2}$ large carrot, cut into $\frac{1}{4}$ " dice	1 T parsley flakes
1 stalk celery, cut into $\frac{1}{2}$ " dice	1 t garlic powder
2 small potatoes, cubed	$\frac{1}{4}$ t. Italian seasoning or oregano
4 c. vegetable stock	salt and pepper to taste

Directions

1. Heat oil in large heavy pot on medium high heat and stir fry onion until soft. Add carrots, celery and potatoe until they start to brown, stirring occasionally.
2. Add all other ingredients except for macaroni and let simmer on medium heat for 30 minutes.
3. Add macaroni and simmer for 10 minutes more.
4. Serve with grated Parmesan cheese if desired. Adjust seasoning to taste.