



# Minestrone

**YIELD: 10 (1 CUP) SERVINGS**

## **INGREDIENTS**

- 2 teaspoons olive oil
- 2 cloves garlic, minced
- 3(14 ½ ounce) cans one third less salt chicken broth
- 1 (16 ounce) package frozen Italian style vegetables
- 1(16 ounce) can pinto beans rinsed and drained
- 1 (14.5 ounce) can diced Italian style tomatoes undrained
- ¾ cup (3 ounces) tubetti or other small tubular pasta
- 1 ½ teaspoons dried Italian seasoning
- 3 tablespoons plus 1 teaspoon freshly grated Parmesan cheese

## **DIRECTIONS**

1. Heat oil in a large saucepan over medium heat. Add garlic and cook 1 minute or until lightly browned. Stir in chicken broth and next 5 ingredients. Bring to a boil; reduce heat and simmer uncovered for 15 minutes or until pasta is tender.
2. Ladle into individual serving bowls and sprinkle each serving with 1 teaspoon Parmesan cheese.

# Mixed Green Salad

**YIELD: 4 TO 6 SERVINGS**

## **INGREDIENTS**

- 1 head romaine lettuce
- 1 cucumber, peeled and sliced
- 2 to 3 plum tomatoes, cored and cut into small wedges
- 1 small red onion, sliced thin
- Olive oil and red wine vinegar, to taste
- Salt and pepper

## **DIRECTIONS**

Tear the lettuce leaves into bite-sized pieces and transfer them to a large salad bowl. Add the cucumber, tomatoes, and onion. Sprinkle with the oil, vinegar salt and pepper, and toss to combine.



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