

## Joe's Minestrone Soup

**1 can Progresso Minestrone or Vegetable soup**  
**1 can Progresso Lentil Soup**  
**1 can Italian Stewed Tomatoes**  
**1 can Cannellini beans**  
**1 cup chopped Onions**  
**1 cup chopped Celery**  
**1 cup chopped Carrots**  
**¼ cup chopped Garlic**  
**2 cups Cooked Al Dente Pasta**  
**1 tsp Italian Seasoning**  
**1 tsp Anchovy Paste**  
**1 tbs Olive oil**

**Cook the onions, carrots and celery in the olive oil till softened. Add the garlic and continue to cook till the vegetables are translucent. Add the rest of the ingredients and cook till the vegetables are tender approximately one half hour.**