



Country Vegetable Soup with Pesto

- 1 T. olive oil
- 1 onion, chopped
- 3 cloves garlic
- 1 T. fresh oregano, minced (or 1/2 t. dried oregano)
- 8 cups chicken or vegetable broth
- 1-1/2 c. dried spaghetti, broken in quarters
- 2 cans cannellini beans, drained
- 4 cup vegetables (fresh or frozen)
- 1/2 cup pesto sauce

1. Heat oil in soup pot over medium-high heat. Add onion and garlic and cook for 6 minutes. Stir in oregano. Cook 1 more minute.
2. Add broth and bring to boil over high heat. Stir in spaghetti. Reduce heat to medium and simmer for 8 minutes.
3. Stir in beans, vegetables and pesto. Simmer for 10 minutes.