

VEGETARIAN WHITE BEAN SOUP

Yield: 7 Servings | Serving Size: 2 cups

Cost/serving: \$1.29

Ingredients:

2 small zucchinis, quartered lengthwise and sliced

2 cloves garlic, diced

1 cup chopped onion

1 cup chopped celery

1 cup chopped carrot

2 Tablespoons vegetable oil

3 (14.5-ounce) cans low-sodium vegetable broth (or 6 cups prepared from bouillon)

4 cups cooked navy beans (or 2 15-ounce cans, drained and well-rinsed)

1 (14.5-ounce) can diced tomatoes, undrained

1 teaspoon dried thyme

1 teaspoon dried oregano

1/2 teaspoon pepper

1/2 teaspoon salt (or up to 1 teaspoon, as desired)

Directions:

- 1) In a large saucepan, sauté the zucchini, garlic, onion, celery, and carrot in oil for 5-7 minutes or until crisptender.
- 2) Add the remaining ingredients. Bring to a boil. Reduce heat. Cover and simmer for 15 minutes or until vegetables are tender.

From www.tasteofhome.com

Nutrition Facts

7 servings per container

Serving size 2 cups (450g)

Amount per serving

Potassium 654mg

Calories 230

	% Daily Value
Total Fat 5g	6%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 440mg	19%
Total Carbohydrate 38g	14%
Dietary Fiber 13g	46%
Total Sugars 7g	
Includes 0g Added Sug	gars 0%
Protein 10g	
Vitamin D 0mcg	0%
Calcium 130mg	10%
Iron 4mg	20%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



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This Institution is an equal opportunity provider. This material was funded by USDA's Supplemental Nutrition Assistance Program - SNAP. This work is supported by the Expanded Food and Nutrition Education Program (EFNEP) from the USDA National Institute of Food and Agriculture. USDA is an equal opportunity provider, employer, and lender. Montana State University Extension is an ADA/EO/AA/Veteran's Preference Employer and Provider of Educational Outreach.



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