

Baked Minestrone

Shared by Jovita Shean recipe by Oberlin

Ingredients:

2 lbs. lean stewing beef
10 garlic cloves, crushed
2 large onions, chopped
1 t salt
½ t pepper
2 olive oil
3 (10 ½ oz) cans beef broth
2 cans water
1 ½ Italian herb seasoning
28 oz can diced tomatoes, un drained
15 can kidney beans, undrained
1 ½ c thinly sliced carrots
1 c seashell macaroni (or similar pasta)
2 c sliced zucchini
Lots of freshly grated parmesan cheese

Directions:

1. Cut beef into bite size cubes.
 2. Mix together beef, garlic, onions, salt, pepper and olive oil
 3. Put in a dutch oven and put in oven at 400 degrees, for 1 hour uncovered
 4. Reduce heat to 350 degrees, add broth, water, Italian seasoning, diced tomatoes, kidney beans, carrots and zucchini. Bake for another hour, covered
 5. Add macaroni and bake 30 minutes more covered, or till macaroni is done.
 6. Serve with freshly grated parmesan
- Homemade stock makes this soup even better, substitute beef broth and water for 7 cups homemade broth.