

Vegetable Beef Soup

2 T. Oil

1 clove garlic - **minced**

1 small onion - **chopped**

4 C. water

4 beef bouillon cubes

1 carrot - **peeled & chopped**

1 rib celery - **chopped**

1 C. tomato sauce

$\frac{1}{2}$ C. frozen green beans

$\frac{1}{2}$ C. elbow macaroni

season to taste

1. **Prep** the vegetables first.

2. In the large saucepan** heat oil on low.

Sauté garlic & onion until soft and translucent.

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POTS have two handles. (a pasta pot or stock pot)

PANS have one long handle. (a frying pan or saucepan)

**SAUCEPANS are deeper than frying pans.

FRYING PANS have shallow sides

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3. Add remaining ingredients (except **salt & pepper**)

4. Turn heat to high. Cover & bring to a **boil**. (WATCH)!

5. Reduce heat to low, tilt lid, and **simmer** until vegetables & pasta are tender

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