**Vegetable Minestrone Soup**

**Ingredients**

- 6 cups Vegetable broth
- 1 28 ounce can Stewed tomatoes
- 1 15 ounce can Kidney beans, drained
- 1 large Onion, chopped
- 2 stalks Celery, diced
- 2 large Carrots, diced
- 1 small Zucchini
- 1 teaspoon Garlic powder
- 1 ½ teaspoons Dried oregano
- ½ cup Elbow macaroni
- ¼ cup Parmesan cheese
- Salt and pepper to taste

**Instructions**

1. Combine vegetable broth, tomatoes, kidney beans, onion, celery, carrots, zucchini, garlic, oregano, salt and pepper in a slow cooker
2. Cook on low for 6 to 8 hours
3. Bring a large pot of lightly salted water to a boil. Cook elbow macaroni in the boiling water. Stirring occasionally until cooked through, approx. 6-8 minutes
4. Stir in macaroni and serve with a sprinkle of parmesan cheese!