

CHUNKY ITALIAN SOUP

1 pound lean ground beef or beef tips
1 medium onion, chopped
2 (14.5-ounce) cans Italian tomatoes
1 (10³/₄-ounce) can tomato soup with basil, undiluted
4 cups water
2 garlic cloves, minced
2 teaspoons dried basil
2 teaspoons dried oregano
1 teaspoon salt
½ teaspoon pepper
1 tablespoon chili powder (optional)
1 (16-ounce) can kidney beans, drained
1 (16-ounce) can Italian green beans, drained
1 carrot, chopped
1 zucchini, chopped
8 ounces rotini noodles, cooked
Grated Parmesan cheese

• **COOK** beef and onion in a Dutch oven over medium heat, stirring until beef crumbles and is no longer pink; drain. Return mixture to pan. Stir in tomatoes, next 7 ingredients, and, if desired, chili powder; bring to a boil. Reduce heat; simmer, stirring occasionally, 30 minutes. Stir in kidney beans and next 3 ingredients; simmer, stirring occasionally, 15 minutes. Stir in pasta. Sprinkle each serving with cheese. **Yield:** 10 cups. Prep: 20 min., Cook: 30 min.

*Alice Pahl
Raleigh, North Carolina*