

Kate's Minestrone Soup

- 4 slices bacon
- 4-5 medium carrots, chopped into rounds
- 1/2 small onion
- 1/2 to 1 Cup Celery
- 1 quart stewed tomatoes
- 1 quart veggie broth
- 1 medium zucchini chopped
- 1 bunch Kale or 2 C chopped cabbage
- 6- 8 leaves fresh basil, chopped fine
- Salt and Pepper
- 1 Package Cheese Ravioli

1. Boil cheese ravioli according to package instructions.
2. Drain and set aside.
3. Fry bacon in a large stock pot until crispy. Remove from the pan and place on a plate that has several pieces of paper towel on it to soak up the grease.
4. Sauté the carrots, onion, and celery until the onions start to become translucent.
5. Add the stewed tomatoes, broth, zucchini, kale/cabbage, and stir well. Make sure to scrape the bottom of the pan to get as much of the flavor from the bacon into the stock.
6. Add the bacon and the ravioli to the pan. Salt and pepper to taste and reduce heat to very low. Simmer for an hour or so until the zucchini is tender.
7. Add the fresh basil right before serving. Serve with a warm baguette and enjoy.

Nutritional Facts: 931 Calories, 110g Carbs, 25g Fat, 28g Protein, 2028mg of Sodium, 45g Sugar