

Ingredients

1 cup of vegetable
broth

1 cup of fresh
tomatoes, chopped
or 1 cup canned
tomatoes, diced

1 tsp dried basil

1/4 tsp dried
oregano

1/4 tsp sea salt

1 glove garlic, finely
chopped

1 cup of chopped
vegetables of
choice, (mushrooms,
zucchini, yellow
summer squash, bell
peppers, and celery
work well)

1 packet IP Rotini

Lasagna Soup

Directions

1) Combine all ingredients except for rotini in a small slow cooker. Cover, and cook on low for 5-6 hours until vegetables are tender.

2) In a separate pot, bring water to a boil. Boil IP rotini for 6 minutes and drain.

3) Add cooked rotini to slow cooker and stir to combine. Heat on high for 15-20 minutes.

