















FIVE-BEAN vegetarian SOUP

# DIRECTIONS

### Ingredients needed:

1 (14-oz) can diced tomatoes

#### Instructions:

Remove spice packet from jar; set aside.

Rinse beans & place in large stock pot. Fill pot with water 1" above beans.

Bring to a boil over high heat & boil 1 minute. Remove from heat, cover and let soak 1 hour.

Drain & rinse beans. Return beans to pot, add spice packet, diced tomatoes & 6 cups water.

Bring to a boil over high heat; reduce heat and simmer 1 1/2 to 2 hours until beans are tender and soup thickens.

Refrigerate leftovers for up to 5 days.

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