**Meatball Minestrone Soup**

I made this in my slow cooker using one can of Chef Boyardee® Spaghetti & Meatballs, fresh onion, celery and sweet bell peppers. Placing the fresh vegetables in the bottom of the slow cooker and adding the remaining ingredients. I also added leftover roast beef and broth with the water and cook on high for one hour and reduced to low for four hours.

Doing this with the one can of Chef Boyardee® Spaghetti & Meatballs made enough for 4 servings. In other words, this was for two meals for two people :)

INGREDIENTS

PAM® Original No-Stick Cooking Spray
3/4 cup frozen chopped vegetable blend for seasoning (onion, celery, bell pepper)
2 cans (14.5 oz each) Chef Boyardee® Spaghetti & Meatballs
1 can (14.5 oz each) Hunt's® Diced Tomatoes with Basil, Garlic and Oregano, undrained
1 can (15 oz each) Great Northern beans, drained, rinsed
1 cup water
1/4 teaspoon garlic powder

NUTRITION INFORMATION\*

Serving Size 6 servings (about 1 cup each)
Calories 206

DIRECTIONS
Spray medium saucepan with cooking spray; heat over medium-high heat. Add vegetables; cook 3 to 5 minutes or until tender.
Add spaghetti & meatballs, undrained tomatoes, beans, water and garlic powder. Bring mixture to a boil; reduce heat and simmer 5 to 7 minutes.
<https://www.readyseteat.com/recipes-Meatball-Minestrone-Soup-6388>