

vegetarian
FIVE BEAN SOUP



DIRECTIONS:

Remove spice packet from the jar and set aside. Rinse beans and place in a large stock pot. Cover by 1" of water. Bring to a boil over high heat and boil for one minute. Remove from heat, cover and let soak for one hour. Drain and rinse beans. Return beans to the pot, add in spice packet, 1-14 ounce can of diced tomatoes and 6 cups of water. Bring to a boil over high heat, reduce heat and simmer for 1-1/2-2 hours until beans are very tender and soup is thick. Serve with a big hunk of crusty bread.

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