

# Witches' Brew Soup

## Shelf to Chef

### I Ingredients

- Start by boiling your broth
- Pour your broth into a large pot and place it over medium-high heat.
- Once the broth is boiling, carefully add in your pasta, vegetables, and any seasonings or protein you're including. Give everything a gentle stir to combine all the flavors.
- Reduce the heat to medium-low and let the soup simmer for about 15 minutes. Stir occasionally so nothing sticks to the bottom of the pot.
- Once everything is cooked and smelling delicious, remove the pot from the heat and enjoy!

### D Directions

- 1 box broth
- 2 cans mixed vegetables
- 1 can beans
- 1 cup small pasta
- Spices (garlic powder, onion powder)



**FOOD**  
**PANTRY**