**Tuscan Bean Soup**

**Ingredients**

* 500 mL beef or vegetable stock (500 mL water plus 1 cube)
* 1/3 (14.5 ounce) can stewed tomatoes (250 mL)
* 1 Italian sausage, skinned and broken up
* 1/4 onion, chopped
* 1 clove garlic, minced
* 1 piece of cabbage, finely chopped
* 5 mL Italian seasoning
* 80 mL kidney beans, rinsed
* 1 piece zucchini, chopped
* 60 mL corn
* 80 mL uncooked pasta
* salt and pepper to taste

**Directions**

1. In a large pot, brown the Italian sausage until no pink remains. Add onions, cook until tender.
2. Add garlic and gently cook.
3. Add stock, undrained tomatoes, and Italian seasoning. Bring to a boil and reduce heat. Simmer for about 45 minutes.
4. Stir in the beans, cabbage, zucchini, corn and pasta; simmer for 10 to 15 more minutes until the vegetables are tender. Season with salt and pepper.