

Italian Bean Soup (Slow Cooker)

Barbara C. Jones
Easy Slow Cooker Cookbook

Servings: 6

2 cans (15 ounce ea) great northern beans, undrained
2 cans (15 ounce ea) pinto beans, undrained
1 large onion, chopped
1 tablespoon instant beef bouillon granules
1 tablespoon minced garlic
2 teaspoons Italian seasoning
2 cans (15 ounce ea) Italian stewed tomatoes
1 can (15 ounce) cut green beans, drained

Serve with crispy Italian toast.

In a large slow cooker, combine the great northern beans, pinto beans, onion, beef bouillon, garlic and Italian seasoning. Add two cups of water. Cover.

Cook on LOW for six to eight hours.

Turn the heat to HIGH. Add the stewed tomatoes and green beans. Stir well.

Continue cooking for an additional 30 minutes or until the green beans are tender.



Per Serving (excluding unknown items): 436 Calories; 1g Fat (3.0% calories from fat); 27g Protein; 81g Carbohydrate; 28g Dietary Fiber; 0mg Cholesterol; 16mg Sodium. Exchanges: 5 Grain(Starch); 1 1/2 Lean Meat; 1/2 Vegetable; 0 Fat.