

SQUASH AND CORN PASTA SOUP



Ready In: 40 Serves: 6

Ingredients

- 3 cups Chicken Broth *low-sodium*
- 4 Zucchini *small, diced* or Summer Squash
- 1/2 Onion *small, chopped*
- 1 clove Garlic *large, minced*
- 32 ounces Corn *canned, rinsed and drained*
- 10 ounces Angel Hair Pasta *whole grain, broken into 2" or 3" pieces*
- 8 fluid ounces Tomato Sauce
- Olive Oil

Directions

1. Coat bottom on large skillet with a little bit of olive oil. Add broken pasta and mix well to coat. Toast pasta over medium heat, stirring and turning constantly until golden. Pasta will burn easily.
2. In a 2 quart saucepan, heat chicken broth to boiling. Add zucchini or squash, onion, and garlic. Cook, covered, until zucchini or squash is soft.
3. Stir in corn and remove from heat.
4. Carefully stir toasted spaghetti into saucepan with vegetables; add tomato sauce. Heat to boiling; reduce heat and simmer 8 to 10 minutes until spaghetti is tender. To serve, ladle into shallow bowls.