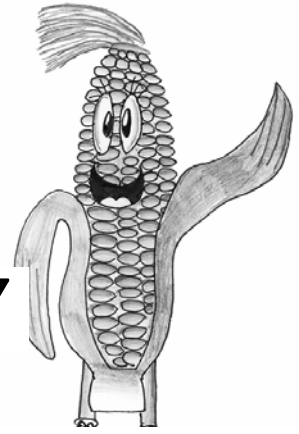


# Vegetable Soup

Makes twenty, 3 to 4 oz.,  
sample-size servings



## Ingredients

- 1 can (14.5 oz.) green beans
- 1 can (14.5 oz.) corn
- 2 cans (14.5 oz.) chicken or vegetable broth
- 1 can (28 oz.) chopped tomatoes, undrained
- 1 cup frozen peas
- ½ teaspoon pepper
- ½ teaspoon garlic powder
- 1 cup fresh, washed spinach torn into pieces

## Directions

1. Wash your hands for at least 20 seconds with warm water and soap.
2. Wash tops of cans and dry with a paper towel. Open the cans, and drain the corn and green beans. Do not drain the tomatoes.
3. Empty the broth, chopped tomatoes, green beans, corn, peas, salt, pepper, and garlic powder into a crock pot.
4. Turn the crock pot on high and allow to heat until hot.
5. When the soup is hot, add the spinach and stir, just until spinach is wilted.
6. Serve in bowls.

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