



Italian Bow Tie Vegetable Soup

NIBBLEDISH CONTRIBUTOR

Ingredients

- 3 cans (14 1/2 ounces each) chicken broth
- 1 can (14 1/2 ounces) Italian-style or regular stewed tomatoes
- 1/2 teaspoon Italian seasoning
- 1 1/2 cups (4 ounces) uncooked bow tie pasta (farfalle)
- 1 package (about 1 pound) small frozen pre-cooked meatballs
- 1 medium zucchini, cut into 1/4-inch slices
- 1/2 cup diced red or green bell peppers
- 1 1/2 cups FRENCH'S® French Fried Onions

Instructions

Combine broth, tomatoes and Italian seasoning in large saucepan. Heat to boiling.

Stir in pasta, meatballs, zucchini and pepper. Simmer for 12 minutes until pasta is al dente and meatballs are heated through, stirring occasionally. Serve soup topped with French Fried Onions.
