
ITALIAN VEGETABLE PASTA SOUP WITH CHEESE

- 2 (14.5 oz.) cans diced tomatoes and its liquid
- 1 (15.25 oz.) can whole kernel corn, drained
- 1 (14.5 oz.) can cut green beans, drained
- 3 cups water
- ¾ cup (2 oz.) uncooked pasta, any variety
- 1 medium onion, chopped
- 1 Tbsp dried oregano leaves
- 2 tsp garlic powder
- ½ tsp black pepper
- 1 cup shredded cheese, preferably mozzarella

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1. Combine all ingredients, except cheese, in a large pot. Bring to a boil, reduce heat to medium and cook, uncovered, 20 minutes or until pasta is just tender.
 2. Serve topped with equal amounts of cheese.

Makes 7 cups of soup. Serves 5; About 1 ⅔ cups per serving. Recipe provided by Nancy Hughes.

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