***Tuscan Vegetable Soup***

3 tablespoons Extra Virgin olive oil

1 large sweet onion

½ pound Earthbound Farms Organic baby carrots

4 stalks celery

1 small zucchini

1 yellow squash

2 cloves garlic, minced

1 teaspoon thyme

1 teaspoon basil

1 teaspoon sage

½ teaspoon salt

¼ teaspoon freshly ground black pepper

4 cups water (or broth, if desired)

2 cans (total about 28 ounces) petite-diced tomatoes

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2 cans (total about 30 ounces) Great Northern beans, lightly drained

5 ounces (1 small tub) fresh baby spinach leaves

1. Prepare vegetables and cut into large chunks
2. Add all ingredients except beans and spinach to a large pot
3. Bring to a boil, cover and simmer for 20 minutes
4. Add the beans and the spinach
5. Cover and simmer 10 more minutes
6. Allow to cool a little
7. Blend thoroughly with an immersion blender