

## Friendship Soup

You will need:

- 1 pound ground beef, browned and drained
- 1 (14.5 ounce) can diced tomatoes
- 3 quarts water
- 2 cloves garlic, minced or 1/2 teaspoon garlic powder
- 1 (15 ounce) can tomato sauce
- Salt and pepper, to taste

Carefully remove pasta from jar and set aside. In a large stock pot, pour the remaining soup mix, as well as ground beef, diced tomatoes, tomato sauce, water, and garlic powder. Bring to a boil and reduce heat to low. Cover with a lid and simmer for 50 to 60 minutes, stirring occasionally. Remove bay leaves from soup and add pasta. Cook for an additional 10 to 15 minutes or until pasta and beans are tender. Add salt and black pepper to taste.

Optional: Add 2 tablespoons red wine vinegar for extra kick.

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