

# Mixed-Bean Soup

From:

Date:

**Contents:** green lentils, lima beans, black beans, chickpeas, red kidney beans, white navy beans, yellow split peas, dried onion, dried garlic, mustard powder, basil, oregano, rosemary, parsley

**Also needed:** 1 14-ounce can diced tomatoes  
Salt and freshly ground pepper to taste  
1 lemon, cut in wedges (optional)

Remove the spice pack. Rinse and drain the remaining jar contents. Pour them into a stockpot, cover with cold water and bring to a boil. Cook for 10 minutes; remove from the heat, cover and soak for 1 hour.

Drain, rinse, drain and return the beans to the pot. Add 3 quarts of water, a 14-ounce can of diced tomatoes and the spice packet contents. Bring to a boil, and then drop to a simmer for 60 to 90 minutes, until the beans are tender. Season with salt and pepper to taste before serving with lemon wedges, if desired. Serves 8.