Ingredients

* 1 ½ Cups of olive oil
* 8 onions diced
* 8 diced carrots
* 8 diced celery
* 16 chopped garlic gloves
* 16 thyme springs
* 16 bay leaves
* Salt
* 24 cups of vegetable broth
* 16 diced summer squash
* 8 cans of crushed sauce
* Parmesan cheese
* 12 cans cannellini beans
* 16 ounces green beans

Procedure

1. Cook beans, strain and set aside in a bowl
2. Heat oil in a pot over medium high heat
3. Add onions, carrots, and celery and cook until soft
4. Add garlic and herbs with salt and cook for a few more minutes
5. Add liquid and bring to a simmer
6. Add squash and green beans
7. Simmer until veggies are tender
8. Add cooked shelled beans and tomato and cook another five minutes