Slow Cooker Super Energy Kale Soup

Ingredients
1 cup quinoa
2 (14.5) ounce cans petite diced tomatoes
1 (15) ounce can Great Northern Beans
1 small onion
3 cloves garlic
1/2 tsp. oregano
1/2 tsp. basil
1/4 tsp. rosemary
1/4 tsp. thyme
2 bay leaves
4 cups vegetable broth
1 lb. coarsely chopped kale
Salt & Pepper to taste

Instructions
1. Coarsely chop and massage kale.
2. Rinse quinoa.
3. Place quinoa, tomatoes, beans, onion, garlic, oregano, basil, rosemary, thyme, bay leaves into a 6 qt. slow cooker.
4. Stir in vegetable broth and 2 cups water until well combined: season with salt and pepper, to taste.
5. Cover and cook on low heat for 7-8 hours or high heat for 3-4 hours.
6. Stir in kale until wilted at end.
7. Serve immediately.