



Hearty Minestrone Soup

Savannah · 28/09/2024



Prep Time

2 hrs 5 mins

Difficult

Medium

Servings

6

Description

This minestrone soup recipe features vegetables beans and pasta in a rich tomatobased broth Serve this hearty soup with lightly toasted bread to mop up every last drop The recipe can easily be doubled

Ingredients

- - 4 tablespoons margarine - $\frac{3}{4}$ cup chopped onion - $\frac{1}{2}$ cup chopped carrots - $\frac{1}{4}$ cup chopped celery - 1 (32 ounce) container chicken broth - 1 (19 ounce) can cannellini beans - 1 (14.5 ounce) can stewed tomatoes - 1 $\frac{1}{2}$ cups cubed potatoes - $\frac{1}{2}$ cup shredded cabbage - 2 tablespoons dried parsley - 1 tablespoon tomato paste - 2 cloves garlic
- minced - 1 teaspoon salt - $\frac{1}{2}$ cup elbow macaroni - $\frac{1}{2}$ cup grated Parmesan cheese

Instructions

1. Melt margarine in a heavy stockpot over medium heat. Add onion
2. carrots
3. and celery; sauté until beginning to soften
4. 3 to 4 minutes. Add broth
5. beans
6. tomatoes
7. potatoes
8. cabbage
9. parsley
10. tomato paste
11. garlic
12. and salt; bring to a boil. Reduce the heat
13. cover
14. and simmer until vegetables are tender
15. about 1 hour. Add pasta and simmer for 30 minutes more. Adjust seasoning as needed. Ladle into bowls and garnish with Parmesan cheese.