



Classic Minestrone Soup

Savannah · 28/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

6

Description

Minestrone is a hearty Italian soup traditionally made with beans pasta and lots of vegetables Enjoy the slowcooked flavor in just about 30 minutes

Ingredients

- - 1 tablespoon olive oil - 1 cup diced onion - $\frac{3}{4}$ cup diced carrot - $\frac{3}{4}$ cup sliced celery - 1 teaspoon minced garlic - 1 $\frac{1}{2}$ teaspoons minced fresh rosemary - 1 (15 ounce) can Contadina® Tomato Sauce - 1 (15 ounce) can cannellini beans
- rinsed and drained - 2 $\frac{1}{2}$ cups water - 2 cups College Inn® Chicken Broth - 1 cup diced zucchini - $\frac{1}{2}$ cup dry ditalini pasta - $\frac{1}{4}$ teaspoon black pepper - $\frac{1}{4}$ cup chopped fresh Italian parsley - 1 tablespoon shredded Parmesan cheese
- or to taste

Instructions

1. Heat oil in a large saucepan over medium-high heat. Sauté onion
2. carrot
3. celery
4. garlic
5. and rosemary until vegetables begin to soften
6. about 5 minutes. Stir in tomato sauce
7. beans
8. water
9. broth
10. zucchini
11. pasta
12. and pepper; bring to a simmer. Cook
13. uncovered and stirring occasionally
14. until pasta is tender
15. 10 minutes. Stir in parsley. Serve topped with Parmesan and additional parsley if desired. Recipe Tip You can use other small pasta instead of ditalini.