MINESTRONE SOUP

YIELD: Serves 4

“Humble minestrone soup is one of my cooler weather favorites. I love simple, modest recipes, and this one’s easy to throw together from pantry ingredients. Pasta, beans and veggies make this minestrone soup recipe a complete meal.”

INGREDIENTS

- 1½ c dried pasta (small shells or tubes)
- 2 T olive oil
- 1 yellow onion, diced
- ¾ c carrot, diced
- ¾ c celery, diced
- 4-6 cloves garlic, minced
- ½ t dried thyme
- 1 t dried oregano
- 1 t dried basil
- ½ t salt
- 1 28 oz can diced tomatoes
- 3 c vegetable broth
- 1 15 oz can kidney beans, drained and rinsed
- 1 c frozen green beans
- freshly ground pepper to taste
- optional: non-dairy parmesan

DIRECTIONS

1. In a medium pot, heat water to cook pasta. Cook pasta until done. Drain, rinse and set aside.
2. In a large pot, heat olive oil. Add onion and cook 2-3 minutes. Stir in carrot and celery and cook another minute. Stir in garlic, thyme, oregano, basil and salt and cook another minute. Stir in tomatoes and vegetable broth. Add kidney beans, frozen green beans. Cover and simmer 15 minutes.
3. To serve, add pasta, top with freshly ground pepper and non-dairy parmesan, if you like.

From:
https://www.cook.allard.one/ - **The ARC**

Permanent link:
https://www.cook.allard.one/minestrone_soup

Last update: **2020/11/01 22:10**