



6 SERVINGS



55 MINUTES



265 CALS

This Minestrone Soup Recipe is Easy, Herby and Oh So Good!

LAUNIE KETTLER

Ingredients

- 2 tbsp olive oil
- 2 medium carrots, thinly sliced
- 2 medium celery stalks, thinly sliced
- 1 medium zucchini, thinly sliced
- 1 medium red onion, diced
- 1/2 tsp kosher salt
- 1/2 tsp freshly ground black pepper
- 1 cup roughly chopped fresh or frozen green beans
- 2 14 oz cans diced tomatoes
- 6 cups vegetable or chicken broth
- 1 cup canned black or cannellini beans, drained and rinsed
- 2 tsp dried oregano
- 1 tsp dried basil
- 1 cup ditalini pasta
- 1/4 cup shredded parmesan
- 1/4 cup roughly chopped fresh basil

Instructions



PREP: 15M

| COOK: 40M

| READY IN: 55M

1. In a large Dutch oven, heat olive oil until it simmers over medium heat.
2. Add carrots, celery, zucchini and onion to the pot. Season with salt and pepper.
3. Sauté for 5-7 minutes, or until softened.
4. Stir in green beans, canned tomatoes, broth, beans, oregano and basil.
5. Bring to a boil, cover and reduce heat to medium-low. Simmer for 15 minutes.
6. Stir in pasta, and cover. Simmer for 10-12 minutes, or until the ditalini are tender.
7. Divide between bowls, and top with parmesan and fresh basil.