

Minestrone Soup I

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Rated: ★★★★★

Submitted By: A. Hatton

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Servings: 6

"Lots of fresh vegetables and elbow macaroni in a hearty chicken stock are the stars of this standard minestrone. The recipe calls for only minced garlic, dried parsley, and salt for seasoning -- great when you are using really fresh and flavorful produce"

INGREDIENTS:

4 tablespoons margarine	1 1/2 cups cubed potatoes
3/4 cup chopped onion	1 quart chicken broth
1/4 cup chopped celery	2 cloves garlic, minced
1/2 cup chopped carrots	2 tablespoons dried parsley
1 (19 ounce) can cannellini beans	1 teaspoon salt
1/2 cup shredded cabbage	1/2 cup elbow macaroni
1 (14.5 ounce) can stewed tomatoes	1/2 cup grated Parmesan cheese
1 tablespoon tomato paste	

DIRECTIONS:

1. Melt butter or margarine in a heavy pot over medium heat. Add onion, celery, and carrots; saute for a few minutes.
2. Add beans, cabbage, tomatoes, tomato paste, potato, stock, garlic, parsley, and salt to the pot. Bring to a boil, cover, and reduce heat. Simmer for approximately 1 hour until vegetables are barely tender.
3. Add pasta, and simmer for 30 minutes more. Correct seasoning, and serve hot with grated cheese.

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