



Minestrone Soup

Overview

Difficulty Easy

Servings 4

Preparation Time 30 mins

Cooking Time 60 mins

Ingredients

- 50ml Vegetable Oil
- 1 Onion - Sliced
- 2 Carrots - Diced
- 3 Large Celery Sticks – Chopped
- 200g Green Zucchini
- 200g Yellow Zucchini
- 2 Garlic Cloves - Finely Chopped
- 2 Tablespoons Tomato Paste
- 400g Whole Tomatoes – Canned, Peeled and Blended
- 1L Vegetable/ Chicken Stock
- 250g Tin Cannellini Beans - Drained and Rinsed
- 100g Spaghetti - Broken into Short Lengths
- 250g White Cabbage - Finely Shredded
- 50g Bacon
- To Taste Salt
- To Taste White Pepper Powder
- To Garnish English/Italian Parsley – Finely Chopped
- To Garnish Extra Virgin Olive Oil

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