



Minestrone Soup



FLIP FOR RECIPE

Minestrone Soup

PREP: 20 MINUTES | COOK TIME: 75-80 MINUTES | MAKES: 6-8 SERVINGS | TOOLS: POSSIBLE POT, SPOON

INGREDIENTS

2 tablespoons olive oil	2 cans (400g each) chopped tomatoes
1 large onion, diced	5 dark cabbage leaves, shredded
2 carrots, diced	1½L vegetable stock
1 large leek, chopped	1 teaspoon salt
2 sticks of celery, diced	½ teaspoon ground black pepper
2 garlic cloves, crushed	130g dried pasta shapes
2 courgette, chopped	8 fresh basil leaves, roughly chopped
2 cans (400g each) cannellini or borlotti beans, drained	Grated Parmesan or vegetarian equivalent, to serve, optional

DIRECTIONS

1. In the Possible Pot, add olive oil and place on hob on a medium setting. Allow to preheat for about 1 minute.
2. Add the onion, carrots, leek and celery to the pot. Sauté for 10 minutes, or until vegetables are softened. Add garlic and courgette and sauté for another 5 minutes. Stir a few times.
3. Add the beans, chopped tomatoes and cabbage to the vegetables and stir to combine with the stock, salt and pepper. Bring the soup to a simmer and cook for a further 40 minutes.
4. Add pasta to the soup, along with half the basil and simmer for approximately 12-15 minutes until the pasta is cooked.
5. Serve immediately in bowls topped with the remaining basil and sprinkled with Parmesan if desired.

