

Minestrone Soup



Ingredients:

1	T	Olive Oil
¼	c	Celery stalk, minced
¼	c	Carrot, diced small
1	c	Potato, raw, skinned, diced
1½	lt	Broth (beef or vegetable), simmering
1	c	White Beans (cannellini or similar), or kidney beans, fully cooked
1	c	Green Beans, cut into 1-inch lengths
1	c	Zucchini, halved, thinly sliced
1	c	Spinach, chopped, packed
360	ml	<i>Nana</i> Pasta Sauce (<i>Traditional</i>)
½	c	Rice or Short pasta, uncooked
¼	c	Flat-leaf Parsley, chopped
		Salt and pepper to taste
		Grated Parmesan Cheese

Preparation:

In a large saucepan, heat the oil, then sauté the celery and carrots until soft. Add the potatoes and broth. Mix and cook for about 15-minutes over low heat.

Add the white beans (or kidney beans), green beans, and zucchini. Cover and simmer for 20-minutes. Add *Nana* Pasta Sauce (*Traditional*) spinach, and rice (or pasta), cover and simmer 15- to 20-minutes or until the rice (or pasta) is tender. Add the chopped parsley and season with salt and pepper to taste.



Serve warm or at room temperature, topped with parmesan cheese.

Yield: 6-8 servings

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For best results always use *Nana* Pasta Sauce.