

Sara B.

Minestrone Soup

Ingredients

Olive oil

3 rashers bacon, chopped

1 brown onion, chopped

1 leek, chopped

1 carrot, peeled & chopped

1 celery stick, chopped

1 garlic clove, crushed

1 zucchini diced

1 400gm can crushed tomatoes

1 bay leaf

1 ½ litres chicken stock

½ litre water

1 cup small pasta shapes, cooked

1 x 400gm can cannellini beans, drained

Salt and pepper to taste

Extra virgin olive oil

Method

Heat olive oil in a large saucepan. Add the bacon, stir 2 minutes. Add the onions, leek, carrot, celery & garlic. Cook stirring 8 minutes. Add zucchini and tomatoes and cook stirring 2 minutes. Add the stock and simmer 20 minutes. Add pasta & cannellini beans. Season to taste with salt & pepper.

Ladle into bowls, drizzle with extra virgin olive oil. Place one spoonful of kale pesto into the soup and serve.

Double recipe for SAKG Kitchen

