

# Traditional Minestrone



PREPARATION TIME  
20 minutes



COOKING TIME  
50 minutes



PERFECT PARTNER  
garlic bread



This hearty Italian soup offers a good way to economize. Instead of purchasing elbow macaroni, simply use the broken pieces of spaghetti, fettuccine or other pasta that's left at the end of the package.

## SHOPPING LIST

- carrots • celery • green beans
- broth • tomatoes • Parmesan
- Great Northern beans

## ON HAND

- olive oil • onions • garlic
- dried basil • macaroni

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## INGREDIENTS

- 2 tablespoons olive oil
- 2 medium onions, chopped
- 2 cups chopped carrots
- 2 cloves garlic, crushed
- 2 stalks celery, chopped
- 1 (9-ounce) box frozen cut green beans
- 7 cups beef broth
- 1 (14.5-ounce) can stewed tomatoes
- 1 cup elbow macaroni
- 1 (15-ounce) can Great Northern beans, drained
- 2 teaspoons dried basil
- 1/2 cup grated Parmesan cheese

SERVES 6

**COOKIN'**  
*Express*

• In a hurry? Use frozen sliced carrots, but add them in step 2 and reduce the cooking time in step 1 by 5 minutes.

## Make Ahead

You can make this soup up to 24 hours ahead and refrigerate. Or, freeze the soup for up to 6 months.

## VARIATION

To turn this into a one-dish meal, add 1 pound of browned and well-drained ground beef.

**1** Heat oil in a large pot over medium-high heat; add onions, carrots, garlic and celery. Cook, stirring occasionally, until carrots are slightly soft, about 10 minutes.



**2** Add green beans, broth and tomatoes to pot. Bring soup to a boil. Reduce heat. Simmer, covered, for 30 minutes.

**3** Add macaroni, beans and basil. Simmer, covered, until macaroni is tender, about 10 minutes.



**4** Ladle soup into bowls. Top each serving with Parmesan.