

# Minestrone Soup

By Domenico Tolomeo

This classic minestrone soup bursts with the flavors of hearty vegetables, beans, and pasta simmered in a savory tomato broth, creating a comforting and nutritious meal for any occasion.

**Yield:** 4-6 servings

**Prep Time:** 15 min

**Cook Time:** 1 hr

## Ingredients:

- 1 large yellow onion
- 2 medium carrots
- 3 ribs celery
- 70g (1/3 cup) Olitalia Extra Virgin Olive Oil
- 28oz can Ciao Authentica Crushed Tomatoes
- 32oz (4 cups) vegetable broth
- 3 medium Yukon Gold potatoes
- 1 medium green zucchini
- 1 medium yellow zucchini
- 15oz cannellini beans, drained and rinsed
- 4 bay leaves
- Salt and pepper, to taste
- 2 cups water
- 10oz short-cut pasta (ditalini, pipette, small shells, etc.)
- 2 medium Parmigiano Reggiano rinds, approx. 80g total (optional)



## Instructions:

1. Finely dice the onions, carrots, and celery and place to the side.
2. In an 8oz stock pot, add the Olitalia EVOO and heat over medium heat for 1-2 minutes.
3. Add in the finely-diced vegetables and cook for about 15 minutes over low-medium heat or until soft. (Pro Tip: If you like your soup a little spicy, you can add a pinch of hot crushed pepper).
4. Meanwhile, dice the potatoes and zucchini.
5. After the vegetables have softened, add the Ciao Authentica Crushed Tomatoes, vegetable broth, potatoes, zucchini, cannellini beans, bay leaves, salt, and pepper.
6. Pro Tip: For a richer/creamier flavor, add in 2 Parmigiano Reggiano rinds, leave them in for 20-30 minutes, then remove.
7. Let simmer over low-medium heat for approximately 40 minutes uncovered, stirring occasionally, until the potatoes are soft to the touch.
8. After 20 minutes of cooking, add 2 cups of water and stir.
9. When there are 10-12 minutes remaining, add in the pasta and cook until al dente.
10. Garnish your soup with Parmigiano Reggiano and a drizzle of Olitalia EVOO. Serve and enjoy!