



# Chick Pea & Cannellini Minestrone Soup

Serves 12

## INGREDIENTS

- 4 Tbsp. olive oil
- 2 medium onions
- 2 bay leaves
- 28 oz. can cannellini beans, drained & rinsed
- 4 ribs celery, chopped
- 16 cups vegetable broth
- 4 sprigs fresh rosemary, finely chopped (about 2 Tbsp.)
- 6 cloves garlic, minced
- 28 oz. can diced tomatoes
- 28 oz. can chick peas, drained & rinsed
- 2 medium carrots, peeled & finely chopped
- 2 lbs. kale, trimmed & coarsely chopped
- 2 cups ditalini pasta, uncooked
- salt & pepper
- grated cheese for serving

## DIRECTIONS

1. Heat large soup pot & add oil, rosemary, onion, garlic, and bay leaf, sauté for 2 minutes.
2. Add all of the beans, carrot, celery, tomatoes, broth and kale to the pot. Season with salt & pepper, bring to a boil.
3. Stir in raw pasta and return to a boil.
4. Cover and cook for 10 minutes, until vegetables are tender and pasta is cooked.
5. Adjust seasonings.
6. Serve with grated cheese on top.