

# Minestrone Soup - a classic Italian dish!

Servings: up to 6 servings / Prep Time: 10 min / Cook Time: 35 min



## INGREDIENTS

- ¼ cup [Papa Vince Extra Virgin Olive Oil](#)
- 2 cups cooked pasta - we recommend using [Papa Vince Ancient Grain Pastas!](#)
- 1 small yellow onion, chopped
- 2 carrots, chopped
- 2 celery stalks, diced
- 4 garlic cloves, minced
- 1 zucchini or yellow squash, diced
- 1 cup green beans, fresh or frozen, trimmed and cut into 1-inch pieces, if needed
- [Sea salt](#) and black pepper
- 1 teaspoon paprika
- ½ teaspoon rosemary
- 15- oz [Papa Vince Cherry Tomato Sauce](#)
- 6 cups broth, vegetable or chicken broth
- 1 bay leaf
- 2 to 3 sprigs fresh thyme
- 1 (15- oz) canned kidney beans
- Large handful chopped parsley
- Handful fresh basil leaves
- Grated Parmesan cheese, to serve (optional)

## HOW TO MAKE

- 1) Heat the extra virgin olive oil in a large Dutch oven over medium heat until it shimmers but does not smoke. Next, add onions, carrots, and celery. Increase heat to medium-high and cook while stirring regularly, until the vegetables soften slightly (for about 5 minutes). Then add the garlic and continue cooking for another minute, stirring regularly.
- 2) To the mixture, include zucchini or yellow squash and green beans. Make sure to season with paprika, rosemary, and a little bit of sea salt and pepper. Mix everything together well.
- 3) Add crushed tomatoes, broth, fresh thyme, and bay leaf to the pot. Bring it to a boil and then lower the heat to a gentle simmer. Partially cover the pot and let it simmer for approximately 20 minutes.
- 4) Remove the lid from the pot and add the kidney beans. Allow it to cook for an additional 5 minutes.
- 5) To complete the dish, add parsley and fresh basil. If you plan to serve it right away, add the cooked pasta and let it simmer just until it's heated through. Be careful not to overcook it.
- 6) After removing the bay leaf, taste the minestrone and adjust the seasoning according to your preference. Finally, serve it hot with a sprinkle of grated Parmesan and a drizzle of extra virgin olive oil.