

From the kitchen of David and Jennifer Deaven

\$id: minestrone,v 1.2 2025/03/02 18:10:17 deaven Exp \$

1. Sauté (A) for 15min in heavy soup pot.
 2. Add (B), bring to boil, reduce to simmer for 30 minutes.
 3. Add (C), cook for 10 minutes, adjusting seasonings to taste.
 4. Top with (D) and serve.
- Servings: 12

Soup/Minestrone

Soup/Minestrone

- A: 1T olive oil
2 strips bacon, chopped
2c garlic, minced
1 red onion, chopped fine
2 carrots, diced to 8mm
2 stalks celery, chopped
1 zucchini, diced to 8mm
1 leek, chopped (may substitute onion)
1/2t oregano
1 bay leaf
- B: 28oz canned plum tomatoes, chopped
1 potato, diced to 8mm
1C chickpeas, cooked
4C chicken or vegetable broth
- C: 1C kale, chopped
1/2C mixed pasta
salt and black pepper to taste
- D: 5T parmesan cheese, grated



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