

*From the kitchen of David and Jennifer Deaven*

\$id: minestrone,v 1.1 2012/02/15 04:23:21 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.

2T basil

## Soup/Minestrone

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- 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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