



# Minestrone Soup

*from Wild Oats Market*

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| 3 tbsp olive oil                         | 3 cloves of garlic, minced |
| 2 onions, chopped                        | 5 carrots, chopped         |
| 4 cups chicken broth                     | 1 bunch celery, chopped    |
| 2 15oz cans diced tomatoes               | ½ cup red wine (optional)  |
| 1 15oz can kidney beans, rinsed, drained | 2 tbsp chopped fresh basil |
| 1 tbsp chopped fresh oregano             | salt & pepper to taste     |
| ½ cup pasta                              | ¼ cup grated Parmesan      |

Heat olive oil in a large pot over medium-low heat. Stir in garlic, cook until fragrant, 2-3 min. Add onion, cook and stir until slightly softened, 4-5 min. Stir in carrots and celery until heated through, 1-2 min.

Add broth and tomatoes; bring to a boil, stirring frequently. Add red wine, reduce heat to low and add beans, basil, oregano, season to taste. Reduce heat and simmer until vegetables are tender, about 40 min.





While the soup simmers, bring a large pot of lightly salted water to boil. Cook pasta as directed, stirring occasionally, until it is cooked but still firm to the bite. Drain and stir into the soup when it is done cooking. Ladle soup into bowls and top with Parmesan cheese.

