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----- Side 1 Cut Out Below -----

Jamie's Minestrone

I created this soup after becoming tired of the excess salt and lack of veggies in canned minestrone. I recalled a great bowl of minestrone that was overflowing with rich vegetables at the "Shepherd's Inn" in Sacramento, California. Great with a hearty bread, romaine salad and a nice Merlot! Makes 8 servings.

Printed from **Allrecipes**, Submitted by **Jamie**

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| 3 tablespoons olive oil | 1 cup canned kidney beans, drained |
| 3 cloves garlic, chopped | 1 (15 ounce) can green beans |
| 2 onions, chopped | 2 cups baby spinach, rinsed |
| 2 cups chopped celery | 3 zucchinis, quartered and sliced |
| 5 carrots, sliced | 1 tablespoon chopped fresh oregano |
| 2 cups chicken broth | 2 tablespoons chopped fresh basil |
| 2 cups water | salt and pepper to taste |
| 4 cups tomato sauce | 1/2 cup seashell pasta |
| 1/2 fluid ounce red wine (optional) | 2 tablespoons grated Parmesan cheese for topping |

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----- Side 2 Cut Out Below -----

1 tablespoon olive oil

Directions

1 Over medium-low heat, in a large stock pot, heat olive oil and saute garlic for 2 to 3

minutes. Add onion and saute for 4 to 5 minutes. Add celery and carrots, saute for 1 to 2 minutes.

2 Add chicken broth, water and tomato sauce, bring to boil, stirring frequently. If desired add

red wine at this point. Reduce heat to low and add kidney beans, green beans, spinach leaves,

zucchini, oregano, basil, salt and pepper. Simmer for 30 to 40 minutes, the longer the better.

3 Fill a medium saucepan with water and bring to a boil. Add macaroni and cook until tender.

Drain water and set aside.

4 Once pasta is cooked and soup is heated through place 2 tablespoons cooked pasta into

individual serving bowls. Ladle soup on top of pasta and sprinkle Parmesan cheese on top. Spray with olive oil and serve.

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