



MINESTRONE SOUP

From the kitchen of Mom Dudley

Ingredients:

2 oz Olive Oil
16 oz Onions, chopped
8 oz Carrots
8 oz Green Peppers, chopped
8 oz Zucchini, sliced
1 Tbsp Garlic, minced
16 oz Tomatoes, diced
1 gallon Chicken Broth
2 tsp Basil
2 tsp Oregano
1 tsp Celery Seed
4 oz Chickpeas, cooked
6 oz Any Small Pasta
Salt and Pepper to taste

Directions:

Heat olive oil, onions, carrots, green peppers, garlic and zucchini in saucepan until translucent. Add tomatoes, spices, and chicken broth until vegetables are just tender. Add beans and pasta and cook until pasta is al dente. Add salt and pepper to taste. Garnish with grated Romano or Parmesan Cheese prior to serving.