



Minestrone soup

Serves: 4

Time

30 minutes



Ingredients

- 1 onion, peeled and roughly chopped
- 2 tins chopped tomatoes
- 2 large carrots, peeled and roughly chopped
- 2 celery sticks, roughly chopped
- ½ a small turnip, peeled and diced
- 1 courgette, roughly chopped
- 2 tablespoons tomato puree
- 1 litre water
- 2 bay leaves
- 1 teaspoon dried mixed herbs
- freshly ground black pepper
- 50g soup pasta or small pasta shapes (dry weight)
- fresh basil to garnish (optional)
- crusty bread

Method

1. Put all the ingredients, except the pasta, in a large saucepan and bring to the boil, then simmer for 15 minutes.
2. Finally, add the pasta and cook for another 10 minutes until tender.
3. Garnish with fresh basil and serve with crusty bread.