



Minestrone

Recipe for Italian Minestrone: A Hearty Italian Vegetable Soup

 Easy  3 Servings  30 min.



Minestrone—arguably the most famous Italian vegetable soup. Italian cuisine offers a wide variety of minestrone recipes. Depending on the region, personal taste, and season, this hearty soup is prepared in different ways. Our version contains beans, celery, and pasta. And of course, no Italian soup would be complete without tomatoes! Served with fresh bread, minestrone makes a wonderful main course. Bellissimo!

Ingredients

100 g pancetta (or streaky bacon)
1 package of ORO di Parma chunky tomatoes in Combibloc (400 g)
2 tbsp ORO di Parma triple-concentrated tomato paste
2 onions
1 clove of garlic
150 g green beans
100 g celery
600 ml chicken broth
100 g soup noodles
2 sprigs of oregano
3 tbsp grated Parmesan
2 tbsp extra virgin olive oil
Salt and freshly ground pepper, 1 tbsp sugar

Step 1: The Preparation

Heat olive oil in a pot and fry the pancetta until crispy. Then remove half of it and set it aside. Peel the onion and garlic, then dice the onion into small cubes. It's best to chop the garlic as finely as possible. Add both ingredients to the pot. Then stir in the tomato paste and a pinch of sugar. Finally, just add the broth and bring everything to a boil.

Step 2: Give the soup its special flavor

Chop the beans and celery while the broth comes to a boil. Add the vegetables along with the diced tomatoes and pasta. Then add 2 sprigs of oregano to the pot—because authentic Italian herbs really bring this dish together. Let the soup simmer, covered, over medium heat for 10–12 minutes. Now you can season the minestrone with salt and pepper to taste—time to serve! For an extra savory flavor: Grate some Parmesan over the warming soup. Perfect for cold days!

Used products:



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