

Minestrone with Parmesan

Ingredients:

- 1 tin of Red Kidney Beans
- 1 Onion (chopped finely)
- 3 cloves of garlic (chopped roughly)
- 2 Large Carrots (diced)
- 2 Sticks of Celery (diced)
- 2 Potatoes (diced)
- 2 tins diced Tomatoes
- 1 cup of dried pasta
- 3 litres of Stock
- Freshly Ground Pepper
- 180 gsm Parmesan Cheese (shaved)
- 1 tablespoon of butter
- 3 tablespoons of Olive Oil

Method:

1. Drain kidney beans into a colander
2. Heat Olive Oil and Butter in large pot (Melt)
3. Add chopped onion and garlic cook until clear
4. Add chopped vegetables and cook for 3 mins
5. Add stock to pot with vegetables
6. Add tins of tomatoes
7. Pepper and salt to taste

8. Cook for 25 mins or until vegetables are tender