

CLASSIC MINESTRONE

INGREDIENTS

- 1 tablespoon olive oil
- 1 cup diced onion
- ¾ cup diced carrot
- ¾ cup sliced celery
- 1 teaspoon minced garlic
- 1 ½ teaspoons minced fresh rosemary
- 1 jar of DeNunzio's Marinara Sauce
- 1 (15 ounce) can cannellini beans, rinsed and drained
- 2 cups Chicken Broth
- 1 cup diced zucchini
- ½ cup dry ditalini pasta
- ¼ teaspoon black pepper
- ¼ cup chopped fresh Italian parsley
- 1 teaspoon Shredded Parmesan cheese

BASICS

Total: 35 min
Prep: 15 min
Cook: 20 min
Yield: 4 servings

DIRECTIONS

- **Step 1**
 - Heat olive oil in a large saucepan or Dutch oven over medium-high heat. Cook onion, carrot, celery, garlic and rosemary until vegetables begin to soften, about 5 minutes.
- **Step 2**
 - Stir in tomato sauce, beans and 2 1/2 cups water. Add broth, zucchini, pasta and pepper; bring to a simmer. Cook, uncovered, 10 minutes or until pasta is tender, stirring occasionally. Stir in parsley. Serve topped with Parmesan cheese and additional parsley, if desired.