



MINISTRONE SOUP

Lelli's Restaurant Detroit Michigan

SUBMITTED BY: Marianne Giancarlo - Unit Clerk, Ambulatory

It is an excellent tasting hearty soup. I have been making this soup for about 30 years.

INGREDIENTS:

6 tbsp butter
1 cup of diced onion
1/2 cup diced celery
1/2 diced carrots
1 zucchini diced
20 oz canned crushed tomatoes
1 can white kidney beans
1 can chick peas
1 pkg frozen spinach
2 tbsp tomato paste
3 diced potatoes
3 cloves garlic crushed
1 quart chicken broth
2 tsp chopped parsley
1 tsp salt
1 tsp pepper
1/4 cup parmesan cheese
1 pint whipping cream
1 cup small tubular macaroni

DIRECTIONS:

1. In a fry pan - Saute 6T butter with 1 cup of diced onion, 1/2 cup diced celery, 1/2 diced carrots & 1 zucchini diced In a large pot add : 20 oz canned crushed tomatoes 1 can white kidney beans 1 can chick peas 1 pkg frozen spinach 2 T tomato paste 3 diced potatoes 3 cloves garlic crushed 1 quart chicken broth 2 tsp chopped parsley 1 tsp salt 1 tsp pepper Let simmer for 2 hours.
2. Transfer less than 1/2 of the soup in a blender - then add the blended soup back to the pot, stir.
3. Add 1/4 cup parmesan cheese Add 1 pint whipping cream Mix well - bring the pot to a boil then simmer, add 1 cup small tubular macaroni, stir well. Ready in 1/2 hour. ENJOY.