



Vegetable Minestrone Soup

Ingredients:

1 tablespoon of olive oil
1 small diced onion
4 sliced stalks of celery
8 slices carrots
1 sliced zucchini
1 sliced yellow squash
½ pound of trimmed and sliced green beans
2 finely minced cloves of garlic
8 cups of vegetable stock
28 ounce can of diced tomatoes
Three, 15 ounce cans each of strained chick peas, cannellini and northern beans
1 tablespoon of dry oregano
1 tablespoon of fry basil
1 pound of cooked ditalini pasta
6 slices of white bread
1 cup of shredded gruyere cheese
2 tablespoons of melted unsalted butter
Kosher salt and fresh cracked pepper to taste

Makes 1½ gallons

Preparation:

1. In a large pot on high heat with olive oil.
2. Add in the onions and sauté for 6 to 8 minutes or until browned.
3. Once they are brown, add in the sliced celery, carrots, zucchini, squash, green beans, garlic and vegetable stock.
4. Simmer over low heat.
5. Add in the tomatoes, beans, oregano, and basil.
6. Continue to simmer over low heat until the vegetables are tender.
7. Adjust the seasonings of the soup with salt and pepper.

Croutons:

1. Sprinkle some of the gruyere cheese onto a slice of white bread. Add a slice on top.
2. Butter the outside of the white bread.
3. Cook in a Panini maker or over low heat in a sauté pan until crispy and brown.
4. Cut the grilled cheese into small squares, like croutons.

To Serve:

1. Pour the soup along with a few tablespoons of the cooked ditalini pasta into a bowl.
2. Add in some of the grilled cheese crouton squares.