



Minestrone Soup



DIFFICULTY: MEDIUM



PREPARATION TIME: 20
MINUTES



COOKING TIME: 30 MINUTES



SERVES: 6-8

Ingredients

100 g pancetta
4 Roma tomato
1 large potato
2 carrots
3 celery stick
1 brown onion
50 ml olive oil
2 cloves garlic, crushed
1 chilli chopped, optional
2lt chicken stock
100g orecchiette or macaroni pasta
1 can borlotti beans
1 bunch basil, leaves picked and chopped
Salt and pepper to taste

Method

One look at the ingredients list is enough to tell you that our Minestrone Soup recipe is anything but boring!

The [pasta](#) in your minestrone soup (your choice which you use, but something small is the preference) helps to add some filling bulk, but we won't pass up a piece of bread on the side. With a tomato base and plenty of vegetables, we add an extra depth of flavour with crispy golden pancetta and a pinch of chilli.

To begin, dice the pancetta, tomato, potato, carrots, celery and onion all into 1cm dice. (you can roughly chop the onion celery and carrot in a food processor if needed)

Strain and rinse the borlotti beans.

Place a large pot on induction, level 7 or 8 on [FlameSelect](#). Add the olive oil and pancetta and fry for 2-4 minutes or until it has coloured golden brown. Add the onion, celery, carrots, garlic and chilli, fry until the onion becomes transparent then add the chicken stock and tomato, bring to the boil. Once boiling, add the potato and pasta and cook for a further 20 minutes before adding the borlotti beans and basil.

Season your minestrone soup with salt and pepper and then serve.

Notes
