

Minestrone soup

INGREDIENTS

1 can of cannellini beans
1 can of borlotti beans
150 ml olive oil, plus extra to serve
8 silver beet leaves, stems removed and diced, leaves sliced
1 large carrot, cut into 1cm dice
1 potato, peeled and cut into 1cm dice
1 zucchini, cut into 1cm dice
1 celery stalk, cut into 1cm dice
1 large onion, cut into 1cm dice
100 gm green beans, cut into 2cm pieces
2 garlic cloves, thinly sliced
1.25 litres vegetable stock (5 cups)
400 gm canned tomatoes, blended with 250ml (1 cup) water
100 gm dried macaroni
8 cm piece parmesan rind, plus finely grated parmesan to serve
2 thyme sprigs
1 rosemary sprig finely chopped
5 sprigs of parsley leaves finely chopped

Method

1. Heat oil in a large saucepan over medium heat, add silver beet stems, carrot, celery, zucchini, potato, green beans and onion and fry until just softened (5-6 minutes).

2. Add garlic, fry until tender (2-3 minutes), then add drained chickpeas and borlotti beans, diced tomato and remaining ingredients, bring to the boil and season to taste.
3. Reduce heat to low-medium and simmer for 30 minutes.
4. Add pasta and cook until al dente.
5. Remove parmesan rind, adjust seasoning to taste, drizzle with some olive oil and parmesan cheese.
6. Serve with crusty bread.