Good Food Brings People Together

Bubbie's Space

Simple Recipes ♥ Bold Flavors ♥ Made with Love!

Bubbie's MINESTRONE SOUP

Hearty ♥ Wholesome ♥ Always a Favorite!

A classic Italian soup made with tender vegetables, beans, pasta, and savory herbs in a rich tomato broth. Simple ingredients, big comforting flavor!

PREP TIME	COOK TIME	SERVINGS
15 MIN	30 MIN	6–8

INGREDIENTS

- 2 tbsp olive oil
- 1 large onion, diced
- 2 carrots, diced
- 2 celery stalks, diced
- 3 cloves garlic, minced
- 1 zucchini, diced
- 1 (14.5 oz) can diced tomatoes
- 1 (15 oz) can cannellini beans, drained and rinsed
- 1 (15 oz) can kidney beans, drained and rinsed
- 6 cups vegetable broth
- 1 cup small pasta (ditalini, elbow, or small shells)
- 1 (10 oz) bag fresh spinach or kale, chopped
- 1 tsp dried basil
- 1 tsp dried oregano
- 1 tsp dried parsley
- 1/2 tsp dried thyme
- 1 bay leaf
- Salt & black pepper, to taste
- Optional: grated Parmesan cheese

INSTRUCTIONS

1. Heat olive oil in a large pot or Dutch oven over medium heat. Add onion, carrots, and celery. Cook for 5–7 minutes, until softened.
2. Add garlic and cook for 1 minute.
3. Add zucchini, diced tomatoes, beans, vegetable broth, basil, oregano, parsley, thyme, bay leaf, salt, and pepper. Stir to combine.
4. Bring to a boil, then reduce heat and simmer for 20 minutes.
5. Add pasta and cook for 8–10 minutes, or until tender.
6. Stir in spinach or kale and cook for 2–3 minutes until wilted.
7. Remove bay leaf, taste, and adjust seasoning as needed.
8. Ladle into bowls and top with grated Parmesan cheese. Serve with crusty bread and enjoy!

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