SARANELLO'S®
RISTORANTE ITALIANO

MINESTRONE

YIELD: 4-6 SERVINGS



INGREDIENTS

2 medium carrots, diced

2 celery stalks, diced

1 fennel bulb, diced
can substitute with an extra celery stalk

1 medium yellow onion, diced

1 Tbsp. garlic, minced

1 medium potato, diced

1 small zucchini, diced

1 15-oz. can garbanzo beans, drained and rinsed

4 cups chicken broth

2 cups marinara sauce

½ cup grated Parmesan cheese
plus extra for serving

1 Tbsp. fresh basil, chopped
or 1 tsp. dried basil

1 bay leaf

2 Tbsp. olive oil

salt, to taste

black pepper, to taste

1 cup pasta
chef recommends ditalini, elbow, or small shells

store-bought pesto
optional, for serving

METHOD

1. In a large pot, heat olive oil over medium heat. Add the diced onion and cook until translucent, about 5 minutes. Season with salt and pepper.
2. Add the carrots, celery, garlic, and fennel. Sauté for 8-10 minutes, or until the vegetables have softened slightly.
3. Stir in the chicken broth and marinara sauce. Add the bay leaf, bring to a gentle simmer, and cook uncovered for 30 minutes to allow flavors to develop.
4. Add the diced potato and continue simmering for about 10 minutes, or until the potatoes are just tender.
5. Stir in the zucchini, garbanzo beans, basil, and Parmesan cheese. Simmer for another 10-15 minutes, or until all vegetables are tender and the soup has thickened slightly.
6. While the soup finishes cooking, cook the pasta in a separate pot of salted boiling water according to package instructions until al dente. Drain and set aside.
7. Taste the soup and adjust seasoning with salt and pepper as needed.
8. To serve, ladle the soup into bowls and add a scoop of cooked pasta to each. Top with extra grated Parmesan and a dollop of pesto, if desired.

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