



## Roasted Garlic and Sun Dried Tomato Minestrone



<b>Yield:</b>	1 gallon		
<b>Servings/Size:</b>	21 (6 oz ) servings		
<b>Prep Time:</b>	5 minutes	<b>Cook Time:</b>	35 minutes
<b>Cost:</b>	Cheap	<b>Difficulty:</b>	Easy

**Description:** Twist on a popular soup featuring MINOR'S® Bases.

Ingredients		Weight / Metric		Measure
	Olive oil	1 fl oz		2 Tbsp
	Onions, small dice	6 oz	170 g	1-1/2 cups
	Celery, small dice	3 oz	85 g	3/4 cup
	Carrots, small dice	3 oz	85 g	3/4 cup
	Water	80 fl oz		2-1/2 qt
	MINOR'S Natural Gluten Free Vegetable Base	1.5 oz	42 g	2 Tbsp
	MINOR'S Natural Gluten Free Beef Base	1.5 oz	42 g	2 Tbsp
	MINOR'S Sun Dried Tomato Pesto Flavor Concentrate	2 oz	64 g	4 Tbsp
	MINOR'S Roasted Garlic Flavor Concentrate	1 oz	36 g	2 Tbsp
	Zucchini, small dice	6 oz	170 g	1-1/2 cups
	Green beans, 1"-2" pieces	5 oz	141 g	1-1/2 cups
	Cabbage, shredded	3 oz	85 g	2 cups
	Tomatoes, seeded, small dice	6 oz	85 g	1-1/2 cups
	Macaroni, cooked	1 lb 4 oz	566 g	1 qt
	Basil, fresh, chiffonade	.5 oz	14 g	1/2 cup
	Oregano, fresh, chopped		3 g	2 Tbsp
	Red wine vinegar	1 oz	28 g	2 Tbsp

### Procedure

1.	Heat oil over medium high heat. Sauté onions, carrots, and celery.
2.	Add water to sautéed vegetables. Whisk in MINOR'S Gluten Free Vegetable and MINOR'S Beef Bases and Sun Dried Tomato Pesto and Roasted Garlic Flavor Concentrates. Bring to a simmer.
3.	Add zucchini, green beans, cabbage and tomatoes, and simmer until all of the vegetables are tender.
4.	Add macaroni, basil, oregano, vinegar, and serve.

At a minimum, the cooking and handling instructions set forth in the Food Code of the U.S. Public Health Service of the Food and Drug Administration, Department of Health and Human Services, Should be reviewed and followed with respect to your preparation of this recipe.

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