

# Out-of-this-World Minestrone Soup

Recipe By *Zeta Olive Oil*



Cooking and Prep:  1 h

Serves:  8

Contains:  

**Preference:** Parve

**Difficulty:** Medium

**Occasion:** Sukkot

**Diet:** Vegetarian, Pescetarian,  
Vegan, Sugar Free

**Cuisines:** Italian

The perfect minestrone soup is the perfect warm and comforting supper for a cold winter evening.

## Ingredients (13)

### Main ingredients

- 2 onions, diced
- 2 carrots, diced
- 1 celery root, diced
- 1 stalk celery, diced
- 2 cloves garlic, minced or 2 cubes **Gefen Frozen Garlic**
- 4 tablespoons **Zeta Olive Oil**

- salt
  - pepper
  - 1 can peeled Italian tomatoes, diced
  - 1 cup cooked white beans
  - 1 potato, peeled and diced
  - 2 zucchinis, diced
  - 1/2 cup **Tuscanini Pasta**, uncooked (*optional*)
- 

## Start Cooking

### Prepare the Soup

1. Heat oil in a wide pot over a medium flame. Steam onions, carrots, celery root, celery, and garlic for 20 minutes, while stirring.
2. Add tomatoes, white beans, potato, and zucchini. Add water to cover vegetables. Add two tablespoons soy sauce and a bit of black pepper and chili powder.
3. Cook for half an hour.
4. If using pasta, add it at this point. Cook 15 minutes.

#### Tip:

Break up pasta with a rolling pin before adding to the soup.