

RECIPE | TOMATOES

CREAMY ROTINI MINISTRONE SOUP



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CREAMY ROTINI MINESTRONE SOUP



45 min

15 min | **30 min**
PREP. | COOKING



4



easy

INGREDIENTS

- 2 14 oz** Pure Flavor® Luna® Sweets Cocktail Tomatoes, diced
- 4** celery stalks, diced
- 2** carrots, diced
- 2** yellow onions, diced
- 1** small zucchini, diced
- 1 540ml** can red kidney beans, drained & rinsed
- 4 cups** vegetable stock
- 2 cups** rotini pasta
- 2 cups** fresh spinach, chopped
- 1 ½ cups** cream

- 1 cup** green beans, chopped
- 2 tbsp** garlic, minced
- 2 tbsp** olive oil
- 2 tsp** dried basil
- 1 tsp** dried oregano
- ½ tsp** dried parsley
- Salt & pepper, to taste
- Shredded Parmesan cheese, for garnish
- French loaf, optional for serving

DIRECTIONS

- 1** In a large pot, heat the oil over medium-high heat. Sauté the onions, carrots, and celery for 5 minutes.
- 2** Add in green beans and garlic and sauté for 2 minutes. Then add chicken broth, tomatoes, zucchini, basil, oregano, and thyme.
- 3** Season with salt and pepper to taste, then bring to a boil. Cover and simmer for 15 minutes, or until the vegetables are almost tender.
- 4** Add the pasta and cook for 7 minutes, or until tender.
- 5** Stir in kidney beans, spinach, and cream until heated through and spinach is wilted.
- 6** Divide soup into bowls and garnish with Parmesan cheese. If desired, serve with a slice of French loaf.