

# Minestrone Soup

## Ingredients:

- 2 Tbsp extra-virgin olive oil
- 1 yellow onion ,diced
- 2 carrots peeled and chopped
- 2 stalks celery, chopped
- 2-3 cloves garlic, minced
- 1-pound spinach, chopped
- 1 large potato, peeled and chopped
- 1 (14.5 ounce) can diced tomatoes, with juice
- 2 teaspoon dried rosemary
- 4 cups chicken broth
- ¼ cup small dried pasta
- 1 (15 ounce) can cannellini beans, drained and rinsed
- Salt and pepper

## Directions:

Heat olive oil over medium heat in a large pot. Add onion, carrots, celery, and garlic and sauté for about 5 minutes, until vegetables soften. Add the spinach and potato and sauté for 2 minutes longer. Add the tomatoes and rosemary and simmer for about 5 minutes, until the spinach is wilted. Add the stock and bring to a boil. Add the pasta, reduce the heat to medium and cook until potato and pasta are tender, about 10 minutes. Stir in the beans and simmer for 5 minutes. Season with salt and pepper.