

Minestrone soup

Ingredients

- 1 clove of garlic
- ¼ cabbage
- 1 onion
- 1 rasher of bacon
- 1 carrot
- 1 stick of celery
- 1 potato
- 1 stock cube
- 800ml boiling water
- 1 x 5ml mixed herbs
- Black pepper
- 25g small pasta shapes or broken spaghetti



Equipment

- Garlic press
- 2 chopping boards
- 2 knives
- measuring spoons
- saucepan
- peeler
- wooden spoon
- measuring jug



Method

1. Prepare the vegetables and bacon:

- peel and crush the garlic and shred the cabbage;



- peel and chop the onion;
- chop the bacon, with a clean knife on a clean chopping board.



2. Fry the onion, garlic and bacon in the oil for 2 minutes.



3. Stir in the potato, celery and carrot.



Method

4. Add the stock.



5. Stir in the finely shredded cabbage and sliced tomato.



6. Add the mixed herbs and black pepper, bring to the boil and then simmer for 10 minutes.



7. Add the pasta and allow to simmer for a further 10 minutes.



Method

8. Serve.

