



THIS WEEK'S TASTY RECIPE

MINESTRONE SOUP WITH BASIL PESTO

SERVES 4

INGREDIENTS

1 tablespoon olive oil
1 brown onion, finely chopped
1 carrot, peeled, finely chopped
1 celery stick, finely chopped
4 slices Primo Gourmet Selection Pancetta, chopped
4 cups Massel chicken style liquid stock
400g can Italian-style chopped tomatoes
1 zucchini trimmed, finely chopped
½ cup Barilla Penne Rigate
½ cup frozen peas
400g can borlotti beans, rinsed, drained

BASIL PESTO

1 cup basil leaves
¼ cup (45g) toasted pinenuts
1 garlic clove, finely chopped
¼ cup (60ml) olive oil
25g parmesan, coarsely crumbled

METHOD

1. Heat the oil in a large saucepan over medium heat. Add the onion, carrot, celery and pancetta and cook, stirring for 5 minutes or until onion softens. Add the stock, tomato and zucchini and bring to a simmer. Reduce heat to low and cook, stirring occasionally, for 20 minutes or until soup thickens slightly. Add the pasta and cook for 10 minutes or until tender.
2. Add the peas and borlotti beans and cook, stirring, for 5 minutes or until heated through.
3. Meanwhile, place the basil, pinenuts and garlic on a chopping board and use a sharp knife to coarsely chop. Transfer to a bowl. Add the oil and parmesan and gently stir to combine. Season with salt and pepper.
4. Ladle the soup evenly among serving bowls. Spoon over the basil pesto and serve immediately.

MAKE IT FRESH AT HOME

Ingredients available from T&M Fresh, Coles & Woolworths.

Westfield CAROUSEL