

Autumn Minestrone



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Food in a
minute

Another great recipe idea from

Wattie's

Serves: 6-8 **Prep time:** 10 minutes **Cook time:** 15 minutes

1 small	onion, diced
2 sticks	celery, sliced
2 x 420g cans	Wattie's Condensed Tomato Soup Extra Rich and Thick
1	bay leaf
	sprig of rosemary
¼ cup	orzo pasta (risoni)
425g can	Craig's Red Kidney Beans , drained and rinsed
½ x 700g bag	Wattie's frozen Super Mix Vegetables
	grated Parmesan, to serve
	handful chopped parsley, to serve

1. Heat a dash of oil in a large saucepan. Add onion and celery and cook over medium heat until the vegetables have softened. Pour over the 2 cans **Wattie's Condensed Tomato Soup Extra Rich and Thick** and add 3 cans of water. Add bay leaf and rosemary. Stir while bringing to the boil.
2. Add orzo pasta and simmer for 5 minutes. Add **Craig's Red Kidney Beans** and **Wattie's frozen Super Mix Vegetables**. Stir and bring back to the boil. Reduce heat and simmer for 5 minutes, until vegetables are tender and orzo is cooked. Season to taste.
3. Remove the herbs, garnish with grated Parmesan and chopped parsley, and serve with crusty bread.



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