

AUTUMN MINESTRONE



Serves 6-8



Prep Time 10 minutes



Cook Time 15 minutes



INGREDIENTS

- 1 small onion, diced
- 2 stalks celery, sliced
- 2 x 420 g cans **Wattie's Extra Rich and Thick Condensed Tomato Soup**
- 1 bay leaf
- sprig of rosemary
- ¼ cup orzo pasta (risoni)

METHOD

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 Extra Rich and Thick Condensed Tomato Soup** 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

- 425 g can **Craig's Red Kidney Beans**, drained and rinsed
- ½ x 700 g bag **Wattie's frozen Super Mix Vegetables**
- grated Parmesan, to serve
- 1 handful chopped parsley to serve

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.