

## CLASSIC MINESTRONE SOUP



 Serves 6-8

 Prep Time 10 minutes

 Cook Time 20 minutes



### INGREDIENTS

- 1 tsp dried oregano
- 2 rashers bacon, chopped
- 1 onion, finely chopped
- 2 stalks celery, sliced
- 1 litre chicken stock
- 400g can **Wattie's Crushed and Sieved Tomatoes**
- 4 cups chopped vegetables - potato, carrot, courgettes, green beans

### METHOD

1. Heat a dash of oil in a large saucepan. Add the bacon, onion, celery and garlic and cook over medium heat until the vegetables have softened.
2. Add the oregano, chicken stock, **Wattie's Crushed and Sieved Tomatoes** and chopped vegetables to the saucepan. Bring to the boil, cover and simmer for 15 minutes.

- 400 g can **Wattie's Red Kidney Beans**, drained and rinsed
- 2 Tbsp chopped fresh parsley or basil

3. Add the drained **Wattie's Red Kidney Beans** and return to the boil. Simmer for a further 3 to 4 minutes or until the beans are hot. Stir in the parsley or basil and season to taste with salt and pepper.