

Minestrone



FOODSERVICE

SERVING SIZE: 35

Ingredients

- 16 ounces Ditalini Pasta, Cooked
- 2 fluid ounces Water
- 2 cups Diced Onion
- 1 cup Celery, Sliced
- 1 cup Sliced Carrots
- 1 cup Red Pepper, Diced
- 1 1/2 pounds Elbow Macaroni
- 1 1/2 cups Diced Zucchini
- 1 1/2 teaspoons Salt
- 1/4 teaspoon Black Pepper
- 1 tablespoon Minced Garlic
- 3 1/4 cups **Furmano's Diced Tomatoes**
- 1 quart Chicken Broth
- 6 cups **Furmano's Navy Beans**, Drained
- 2/3 cup Chopped Spinach

In This Recipe



Navy Beans in Brine



Petite Diced Tomatoes In Juice

Preparation

1. In a large pot over medium heat, add Olive Oil
2. Next, add Onion, Celery, Carrots, Red Pepper, and Meatballs. Saute until vegetables become tender
3. Add Salt, Black Pepper, Zucchini, and Minced Garlic. Saute for 2 minutes
4. Add Furmanos Diced Tomatoes, Chicken Broth, and Furmanos Navy Beans. Heat to 165*
5. Add Spinach and Prepared Ditalini Pasta, return heat to 165*

