

Recipe Name: *Minestrone Soupa*

From The Kitchen Of: Auriga Wine Cellars and courtesy of Kristan Harris



Servings: 4

Ingredients:

- 4 cloves of fresh garlic chopped
- 2 onions chopped
- 2 cups celery chopped
- 5 carrots sliced
- 3 cups of chicken or vegetable broth
- 4 cups tomato sauce
- 1 cup Auriga Barbara
 - 1 cup kidney beans
 - 2 cups of baby spinach washed
 - 3 zucchinis sliced twice
 - 1-2 cups seashell pasta
 - LOTS of grated Reggiano
 - Parmesan cheese for topping
 - 1/4 cup prepared Pesto



Prep/Cook Time: 60 min

Directions:

In a large pot medium heat, 3 or 4 tablespoons of olive oil and sauté garlic for 3 minutes, add onion and sauté another 4 min, add celery & carrots and sauté 2 min more, add broth and tomato sauce bring to a boil keep stirring. Add Barbera then lower heat and add kidney beans, zucchini, oregano, basil, spinach and pepper and salt. Simmer for 40-50min or longer. Cook pasta drain and set aside. When soup is done put some pasta in the bottom of a bowl, ladle soup on top. Place a teaspoon of Pesto on top of the soup, then sprinkle lots & lots of Parmesan cheese and a few drops of olive oil and serve.

Serve with a bottle of Auriga Sangiovese or Barbera wine and garlic French bread.