

# Minestrone Soup

Rowville Primary School  
Kitchen Garden Recipe

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## Ingredients

2 Lt VEGETABLE STOCK,  
2 CARROTS,  
3 STICKS CELERY,  
1 CLOVE GARLIC,  
50g PASTA,  
½ Cup TOMATO PASSATA,  
PARSLEY,  
PARMESAN CHEESE.  
SEASONING.

## Equipment

Chopping board  
Non-slip mat  
Peeler  
Measuring spoons  
Large saucepan for soup  
Wooden spoon  
Knife



## Method

Place chopping board on non-slip mat.

Measure stock, put in saucepan to heat up.

Peel carrots, wash celery. Peel your garlic.

Dice celery and carrots. Chop your garlic.

Place medium saucepan on heat, add 1 tablespoon of olive oil. Add carrots and celery, brown slightly. Add the garlic.

Add hot stock and tomato passata. When it comes to the boil, add pasta. Simmer on medium heat 10 minutes or until pasta is cooked.

Grate your parmesan cheese. Wash and chop your parsley.

Clean your bench .

Check seasoning when your soup is ready to serve. Serve topped with cheese and parsley.