Minestrone Soup
Rowville Primary School
Kitchen Garden Recipe

**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.

**Ingredients**

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

**Equipment**

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