

Christmas Minestrone



2 tsp olive oil

1 small onion, finely chopped

2-3 cloves of garlic, minced

1 tsp. crushed red pepper flakes

2 zucchini, diced

1 can of petite diced tomatoes

1 qt beef or vegetable broth

1.5 Tbsp Italian seasonings

1 can garbanzo beans, drained and rinsed

1/2 cup small shell pasta

Kosher salt

Grated Parmesan Cheese

Directions:

Heat olive oil in a soup pot. Add onion, garlic, pepper flakes, a pinch of salt, and zucchini. Sauté for 5-7 minutes or until vegetables are beginning to soften. Add can of tomatoes with juice, broth, and Italian Seasoning. You may also want to add a cup of water. Simmer on low for 20 minutes. Add beans and shell pasta. Simmer on medium low for 15 minutes or until pasta is cooked. Remove from heat, ladle into bowls and top with parmesan cheese.