

# Minestrone Soup

## Ingredients:

3 tablespoons olive oil  
2 large stalks celery, chopped  
1 large red onion, chopped  
2 large carrots, chopped  
1/2 bunch Swiss chard, washed and finely sliced  
2 large potatoes, cut into 1/2-inch cubes  
4 cups water  
2 cups beef stock  
3 cups cooked cannellini beans  
3 medium tomatoes, seeded and diced  
1 rosemary sprig, , bunch parsley  
4 cloves garlic, crushed  
Salt and pepper  
Grated parmesan cheese



- For the Soup: Heat oil in a 4 quart pot, add the onion, celery, garlic, carrot, cook until soft.
- Add the chard, potato, water, broth, tomatoes, parsley and rosemary.. Bring the soup to a boil then a gentle simmer for 30 minutes. .
- Add the beans to the simmering soup. Simmer the soup for about 10 minutes.
- Season to taste with salt and pepper.

\* For meat lovers just brown some stew meat and chop very fine add to pot with the potatoes.