

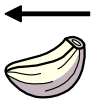


## Minestrone soup



### Ingredients

1



1 clove of garlic



$\frac{1}{4}$  cabbage

1



1 onion

1



1 rasher of bacon

1



1 carrot

1



1 stick of celery

1



1 potato

1



1 stock cube and 800ml



boiling water

1



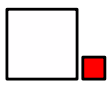
1 x 5ml mixed herbs



Black pepper



25g



small



pasta shapes

or



broken



spaghetti



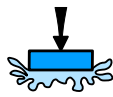
## Method

# 1

1. Prepare the vegetables and bacon:



• peel and crush the garlic and shred the



cabbage;

• peel and chop the onion, carrot, celery and



potato;

• chop the bacon, with a clean knife on a clean



red



chopping board.

2



2.

Fry the onion, garlic and bacon in the oil

2



for 2 minutes.

3



3.

Stir in the potato, celery and carrot.

4



4.

Add the boiling water to the pan and the



stock cube.

5



5.

Stir in the finely shredded cabbage.

6



6.

Add the mixed herbs and black pepper, bring to the



boil and then simmer for 10 minutes.

7



7. Add the pasta and allow to simmer for a further



10 minutes.