

# Minestrone

## Ingredients for 4 persons:

- 1 red onion
- 1 clove of garlic
- 125g diced bacon
- 1 packet of soup vegetables (1 celery, 1 carrot, 1 leek)
- 1 fennel bulb
- 1 zucchini
- ½ savoy
- Olive oil
- 1 can of chunky tomatoes
- 600ml vegetable stock
- Pepper
- Parmesan
- Basil



## Preparation:

Finely chop the garlic and the onion and cut the remaining vegetables into slices.

Heat up olive oil in a pan and fry the bacon, onion, garlic, carrot, leek, celery and fennel and simmer for about 10 minutes at low heat.

Now add the tomatoes, zucchini, savoy and vegetable stock and simmer for about 20 minutes, until the vegetables become soft. Season with pepper.

If the soup is too thick, add a little vegetable stock.

Serve with freshly grated Parmesan cheese and some basil.