

Minestrone Soup



**Always a firm favourite and so simple to cook.
All your favourite herbs mixed and ready to go!**

Ingredients

MINESTRONE SOUP

1 Red onion, 100g spanish chorizio,
1 Tbs Olive Oil
2 sticks of celery,
1 courgette
1 x small sweet potato
1 x Pak Choi
1 tsp of Fresh Herb Salt Company Chilli, Parsley & garlic herb salt

Method

Cut into small cubes and gently saute the Chorizio in olive oil until its juice are released.

Add the onion - when soft add sweet potato, celery, courgette and saute for 5 mins coating with the olive oil and chorizio juices.

Add Chilli Herb Salt and add approx 1 litre of good stock - homemade chicken stock is perfect (otherwise a stock cube).

Bring to the boil and simmer until vegetables are soft.

Add a good couple of handfuls of Orzo (Italian small rice sized pasta).

When cooked add the Pak Choi sliced up small and add to soup.

After a couple of minutes serve with Parmesan (or add during the cooking process the rind of an old parmesan cheese) and a swirl of Olive Oil -

Buonissimo!! did something different! We would love to hear from you!!