



## Minestrone Soup



This recipe calls for:

### Traditional Sauce

Prep time

**15 minutes**

Cook time

**1 hour**

Servings

**4**

### Ingredients

5 cans (14.5 oz. ea.) beef broth  
9 cups water  
2 jars RAGÚ® Old World Style® Traditional Sauce  
4 cups thinly sliced carrots (about 1-1/2 lbs.)  
2 cups finely chopped onions (about 2 large)  
1 1/2 cups chopped celery  
2 Tbsp. finely chopped fresh parsley leaves (optional)  
1 Tbsp. dried basil, crushed  
2 bay leaves  
1 bag (10 oz.) frozen green peas  
2 cups ditalini pasta

## **Instructions**

1. In 8-quart saucepan, combine all ingredients except peas and pasta. Bring to a boil over high heat. Reduce heat to low and simmer covered, stirring occasionally, 40 minutes.
2. Stir in peas and pasta and simmer, stirring occasionally, 10 minutes or until pasta and vegetables are tender. Remove bay leaves. Season, if desired, with salt and ground black pepper and serve with grated Parmesan cheese.

Tip: This veggie-packed soup is a great alternative to your standard tomato soup and tastes great along side a grilled cheese sandwich.