



MINISTRONE *Sicilian Style*

6-8 servings

¼ cup	PASTENE Pure Olive Oil	60 mL
8	celery stalks with leaves, diced	8
3	carrots, diced	3
1	large onion, diced	1
3	medium potatoes, sliced	3
1	can (28 fl. oz/796 mL) PASTENE Italian Peeled Tomatoes, chopped, with juice	1
8 cups	chicken stock	2 L
1 cup	frozen peas	250 mL
¼ lb	PASTENE Spaghetti	110 g
2 tbsps	fresh basil, chopped	30 mL
	PASTENE Grated Parmesan Cheese	
	salt and pepper	

- Heat olive oil in skillet. Add celery, carrots and onion. Cook about 5 minutes, stirring occasionally.
- Add potatoes, tomatoes with juice, and chicken stock. Season with salt and pepper to taste. Cook for 15 minutes.
- Add peas and spaghetti broken in small pieces. Cook 7-8 minutes, or until spaghetti are tender. Add basil and serve with Parmesan cheese on top.