

Minestrone Soup

INGREDIENTS

- 2TBS butter
 - 1TBS olive oil
 - 2 cloves garlic, chopped
 - 1C carrot, chopped, peeled
 - 1 russet potato, chopped, peeled
 - 1C green beans, chopped
 - 1/2C celery, chopped
 - 1/3C green olives, pitted, chopped
 - 1 ear fresh sweet corn, shaved
 - 1 can butter beans (or any white bean or kidney bean)
 - 1/2C noodles (I used rigatoni)
 - 1 can crushed tomatoes
 - 8C [chicken bone broth](#)
 - 2TBS oregano, chopped
 - 2TBS thyme, chopped
 - 1tsp sea salt
 - 1/2tsp black pepper
 - Red pepper flakes, pinch or to taste
 - 1TBS tomato paste
 - 1C swiss chard, chopped
 - 1/2C basil, chopped
 - Parmesan cheese to taste
1. Heat butter and oil in a large sauce pan and add garlic.
 2. Sauté until fragrant then add carrots, potato, green beans, and celery then cook a few more minutes.
 3. Add oregano, thyme, salt, pepper, red pepper flakes, tomato paste and mix until well combined.
 4. Add olives, sweet corn, beans, tomatoes, and broth, mix well.
 5. Bring to a simmer then add noodles.
 6. Continue to simmer for another 12-15 minutes until noodles are cooked, stirring occasionally.
 7. Add swiss chard to taste immediately before serving and top with fresh basil and parmesan cheese.