



Minestrone Soup

INGREDIENTS

- 2 tablespoons of olive oil
- 1/2 cup of finely sliced carrots
- 1/2 cup of finely sliced celery
- 1/2 cup of chopped zucchini
- 1/2 cup of finely chopped onion
- 3 cloves of garlic
- 1/2 teaspoon of salt
- 2 cans (14.5 oz each) of vegetable broth
- 1 can (15 oz) of tomato sauce
- 2 tablespoons of basil pesto
- 1 can (14.5 oz) of petite diced tomatoes
- 1 can (15 oz) of great northern beans drained & rinsed
- 1 can (15 oz) of light red kidney beans drained & rinsed
- 1 tablespoon of dried basil
- 2 teaspoons of dried parsley
- 1 teaspoon of salt
- 1/2 teaspoon of oregano
- 1 cup of shell pasta

METHOD

Push the sauté button on the Instant Pot. Add the olive oil, carrots, celery, zucchini, onion, and 1/2 teaspoon salt. Cook, stirring frequently, for about 5 minutes to get the veggies softened. Add in the garlic and cook for 30 seconds longer. Turn off sauté mode.

Add the remaining ingredients into the Instant Pot, stir together and cover with the lid and set the time for 6 minutes.

It will take about 10 minutes to come to pressure and then it will start the 6 minute cook time.

When cook time is done do a quick release on the valve. Let the steam and pressure out. When ready, take the lid off and stir the soup.

Stir with Parmesan cheese if wanted. Leftover soup stores well in the fridge for about two days. The pasta tends to soak up the liquid once it's refrigerated so you may have to add a tiny amount of water or broth to it.