

Minestrone Alla Genovese



Ingredients (10 portions)

Amount	Measure	Name
2	l	KNORR Minestrone
75	g	KNORR Pesto
250	g	Croutons , cut
50	g	KNORR Garlic
		Cheese, Parmesan grated

Preparation

1. Make the Minestrone to recipe.
2. Add in the Pesto paste and simmer for 2 minutes.
3. Heat some oil on a pan.
4. Add in the croutons and fry until golden brown.
5. Stir in the garlic paste and mix through.
6. Serve with soup sprinkled with parmesan cheese.

Nutrition Information per serving (without Parmesan) (Typical Values):
Calories: 246, Fat: 16g, Salt: 2.55g.

Remark

Almost every region in Italy has its own minestrone. This recipe is based on the 'Liguria' version - whereby a spoonful of pesto is stirred through the soup at the end.