

TIM FARMER'S COUNTRY KITCHEN

MINESTRONE SOUP

Olive oil

3/4 onion, chopped

3 carrots, chopped

3-4 stalks celery, chopped

2-3 garlic cloves, pressed

6 cups chicken broth

1 cup tomato vegetable juice

1 tablespoon basil pesto

Dash oregano

Dash basil

1/2 teaspoon fennel seeds

2 links Italian smoked sausage

Salt and Pepper

Cavatelli pasta



In large pot, add olive oil, onion, carrots and celery and cook until soft. Move veggies aside and add in garlic, cooking 2-3 minutes. Pour in rest of ingredients (except pasta) and stir to combine. Cook on low for 30-45 minutes. Taste and add seasonings as needed. Stir in pasta and cook additional 15 minutes, until pasta is done.