

TUSCAN TRATTORIA SOUP

- 1 Tbsp Olive oil
- 1/2 cup Onion, finely chopped
- 1/2 tsp Thyme, dried
- 3 ea Garlic clove, minced
- 1 cup Carrots, diced
- 15 oz White beans, drained
- 15 oz Kidney beans, crushed
- 2 can Knorr® Ultimate Chicken Base, prepared
- 1 cup Zucchini, diced
- 1/2 cup Ditalini pasta, uncooked
- 1/4 cup Parsley, flat-leaf, fresh, chopped
- 1/2 tsp Lemon rind, grated
- 1/4 tsp Salt
- 1/4 tsp Red pepper, crushed
- 1 cup Escarole or spinach, fresh
- 5 Tbsp Parmesan cheese, grated

1. Heat oil in pan over medium heat. Add onion, thyme, garlic and carrots. Sauté for 5 minutes.
2. Add beans and Knorr® Ultimate Chicken Base. Bring to a boil. Cover, reduce heat and simmer for 15 minutes.
3. Add remaining ingredients except for escarole or spinach. Cook for 15 minutes or until the pasta is done.
4. Add escarole or spinach. Sprinkle with cheese if desired.

ADDITIONAL INFORMATION

[• 1 Tbsp Olive oil](#), [• 3 ea Garlic clove, minced](#), [1 cup Carrots, diced](#), [1 cup Escarole or spinach, fresh](#), [1 cup Zucchini, diced](#), [1/2 cup Ditalini pasta uncooked](#), [1/2 cup Onion, finely chopped](#), [1/2 tsp Lemon rind, grated](#), [1/2 tsp Thyme, dried](#), [1/4 cup Parsley, flat-leaf, fresh, chopped](#), [1/4 tsp Red pepper, crushed](#), [1/4 tsp Salt](#), [15 oz Kidney beans, crushed](#), [15 oz White beans, drained](#), [2 can Knorr® Ultimate Chicken Base, prepared](#), [5 Tbsp Parmesan cheese, grated](#)

Ingredients

Course

[Lunch](#), [Sides](#), [Starters](#)

Cuisine

[American](#), [Seasonal Winter](#)

Category

[Soups](#)

Serving Size

10