



Creamy Farmers' Market Minestrone

Incorporate local foods into your delectable creation. A lusciously satiating creamy tomato soup brimming with fresh, seasonal farmers market vegetables, healthy grains, white beans and herbs.

Yield: 40 8 oz servings



INGREDIENTS

1 gal	Hot water (180°-190°F)	1 bag	Foothill Farms® Cream Soup Base Mix (#096 or #067)
1 #10 can	Petite diced tomatoes (in tomato juice), canned	1/4 c	Olive oil
6 c	Julienne green bell peppers	4 c	Diced yellow squash (fresh, frozen or canned)
4 c	Diced zucchini (fresh, frozen or canned)	4 c	Diced red onion
8 c	Kale, stemmed, sliced into thin ribbons	3 c	Cannellini beans, canned, drained & rinsed
4 c	Rotini pasta, whole wheat, fully cooked, al dente	3 Tbsp	Dried Italian seasoning blend
	Kosher salt, to taste		

INSTRUCTIONS

1. In a stockpot, pour in hot water. Add Cream Soup Base (28 oz) into water while vigorously stirring with a wire whisk. Continue stirring until mix is dissolved and sauce is smooth.
2. Add tomatoes and whisk to combine. Set aside
3. In a separate large non-stick sauté pan or large saucepot, heat oil over medium-high heat. Add peppers, squash, zucchini, onion and kale. Sauté just until tender; approx. 12-15 minutes. Add to the tomato-cream soup base and stir to combine.
4. Add the beans, pasta and Italian seasoning to the soup, stir to combine. Season with salt, to taste.
5. For each order, ladle 8 oz of hot soup into soup bowl.