

MEATLESS SAUSAGE MINESTRONE SOUP MADE WITH CAMPBELL'S® CONDENSED TOMATO SOUP



Nutrition Facts			
Serving Size	250 mL		
Amount Per Serving			
Calories 187			
	% Daily Value		
Total Fat 3g	5%		
Saturated Fat 0.2g	1%		
Cholesterol Omg	0%		
Sodium 670mg	28%		
Total Carbohydrate 27.5g	9%		
Dietary Fiber 4.7g	19%		
Protein 13.6g	27%		
Vitamin A %	Vitamin C %		
Calcium 6%	Iron 2%		

Total Time 30 MIN.

Serving Size 250 ML

Difficulty **EASY**

Yields 21

A plant based minestrone made with meatless sausage, beans, tomato, pasta.

INGREDIENTS	WEIGHT	MEASURE
ditalini (small tube shaped) pasta	11/3 cup	332 mL
olive oil	1 tbsp	15 mL
meatless Italian sausage style crumbles	8 1/4 cups	2 L
garlic powder	1 tsp	5 mL
dried oregano leaves, crushed	1 tsp	5 mL
frozen cut green beans	2 cups	500 mL
kidney beans	2 cups	500 mL
diced tomatoes, drained	4 cups	1 L
Campbell's® Condensed Tomato Soup	1 can	
water	6 cups	11/2 L

INSTRUCTIONS

- 1. Cook pasta according to package directions. Drain and cool. Reserve for later use.
- 2. Heat a large pot over medium high heat. Add oil. Once hot, add the meatless Italian style sausage crumbles. Cook for 5 minutes or until browned and cooked through.
- 3. Add garlic, oregano, green beans, kidney beans and tomatoes. Stir to combine and cook for 3-4 minutes.
- 4. Add Campbell's® Condensed Tomato Soup and water. Mix well. Heat to a simmer and cook for 10 minutes.
- 5. Add in cooked pasta

CCP: Heat to a minimum internal temperature of 74°C for 1 minute.

CCP: Hold for hot service at 60°C or higher until needed.

To serve: Portion 250 mL soup into a serving bowl. Serve immediately.