

Meatless Sausage Minestrone Soup

TOTAL TIME
35 min

SERVING / SIZE
250 mL

SERVINGS
21



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

MADE WITH

Campbell's **Classic Tomato**
CLASSIC SOUPS CASE CODE 00016

Ingredients

332 mL	Ditalini (small tube shaped) pasta
15 mL	Olive oil
2 L	Meatless Italian sausage style crumbles
5 mL	Garlic powder
5 mL	Dried oregano leaves, crushed
500 mL	Frozen cut green beans
500 mL	Kidney beans
1 L	Diced tomatoes, drained
1.36 L	Classic Tomato
1.5 L	Water

Directions

- 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.
- 6 **To Serve:** Portion 250 mL soup into a serving bowl. Serve immediately.