RECIPES > SOUPS, STOCKS & BASES

Meatless Sausage Minestrone Soup

Campbell's Foodservice

TOTAL TIME	SERVING / SIZE	SERVINGS
35 min	250 mL	21

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

MADE WITH

Campbell's CLASSIC SOUPS **Classic Tomato**
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.

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