

Minestrone Soup

Watertight container

The following can be changed to suit your own tastes



1tbs oil (school)
1 onion
3 rashers of bacon
2 stalks of celery
1 small can of butter or broad beans
50g macaroni or pasta of choice
1 chicken stock cube
50g green cabbage
50g Parmesan or Cheddar cheese
Salt pepper and oregano

1. Wash, peel and chop all vegetables. Chop the bacon into small pieces.
2. Heat the oil in a large pan and fry the onion and bacon until they just turn brown.
3. Pour in 1 litre of water and add the beans, stock cube, salt and pepper, oregano and pasta. Bring to the boil and then turn down the hob to number 2 and simmer for 10 minutes.
4. Add the cabbage to the soup and cook for a further five minutes until the pasta is 'al dente.' That is chewy but not too soft.
5. When the soup is ready sprinkle with cheese.

Serve hot with hunks of crusty bread.