

Minestrone Soup

- 1/4 cup Migliore Extra Virgin Olive Oil (Any Choice)
- 1 (15 1/4-ounce) can cannellini beans
- 1 (15 1/2-ounce) can lima beans
- 1 (15-ounce) can pinto bean
- 1 (15 1/2-ounce) can garbanzo beans
- 1 (28-ounce) can Contadina Contadina Crushed Tomatoes in thick puree
- 1 (8-ounce) can tomato sauce
- 1/2 pound ground beef
- 1/2 pound ground pork
- 6 cloves garlic
- 4 onions
- 1 tablespoon parsley
- 1-1/2 teaspoons Migliore Northern Italian Seasoning
- 1-1/2 teaspoons Migliore Medium Hot Italian seasoning
- 4 sliced carrots
- 4 potatoes , cubed
- 3 large celery stalks, chopped
- 1 pound spaghetti (spaghettini)

Cover bottom of large stock pot with olive oil. Mix well – both Italian seasonings into the pork & beef, then brown the mixture. Chop finely garlic and onions, add to pot & saute onions until soft. Add tomato sauce and crushed tomatoes plus each can filled with water. Add all beans plus each can filled with water. Add the rest of vegetables. Simmer about 2 hours.

Boil pasta, broken in about 2" length. When al dente, drain and add to soup and simmer slowly for 20 minute. Ready to serve.