

# Minestrone

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1. Wash and dry the vegetables, Dice cut the onions, celeries, carrots and peeled potatoes. Chop the cabbages and the Swiss chard and set aside.
2. In a large pot, heat 1 Tablespoon of olive oil on medium high heat. Add the onions, carrots and celeries and stir for 2-3 minutes.
3. Add 1 can of diced tomatoes and diced potatoes, cabbages, Swiss chards 6 cups of water and 3 Tablespoons of **Garlic Broth Concentrate** into the pot.
4. Bring to boil, reduce the heat to low when it's boiled. Cover the pot and simmer for 45 minutes.
5. Add 2/3 cup of ditalini pasta and 1 can of garbanzo beans and cook for 10 minutes, no cover
6. Serve on the plate, drizzle the olive oil on the minestrone and garnish with the parmesan cheese and Italian parsley.