



GNOCCHI MINISTRONE



A hearty broth made with carrots, celery, onion, tomatoes, fresh spinach, green beans, Italian herbs and tender **Gnocchi**. Yield: 2 Servings

Ingredients:

½ Cup	Gnocchi [#74922], Prepared According to Package Directions	3 Cups	Vegetable Broth
2 Tbsp.	Vegetable Oil	2 Tbsp.	Italian Seasoning
¼ Cup	Carrots, Diced	1 tsp.	Red Pepper Flakes
¼ Cup	Celery, Diced	To Taste	Salt & Black Pepper
½ Cup	White Onion, Diced	1 Cup	Spinach
1 Tbsp.	Garlic	½ Cup	Green Beans
1-14 Oz. Can	Tomatoes, Diced	2 Tbsp.	Parmesan Cheese, Shaved
		Garnish	Basil, Chiffonade

Directions:

1. In a medium saucepot, heat up the vegetable oil on medium-high heat.
2. Add in the carrots, celery and onion, then sauté for 1-2 minutes, or until the onions are translucent.
3. Add in the garlic, then cook for another minute.
4. Pour in tomatoes, vegetable broth, Italian seasoning, red pepper flakes, salt and black pepper.
5. Bring the mixture to a simmer and allow to cook for 15 minutes.
6. Add in the **Gnocchi**, then simmer for another 5 minutes, or until the **Gnocchi** is tender.
7. Stir in the spinach and green beans, then remove the pot from heat.
8. Pour the soup into serving bowls, top with parmesan cheese and garnish with basil.

