

Winter Minestrone

Yield: 8 min

Total Time: 100 min

Recipe from: <https://www.recipeschoose.com/recipes/watermelon-ground-pork-chinese-soup-recipe>

Ingredients:

- 1 tablespoon olive oil
- 12 ounces diced pancetta
- 1 yellow onion diced
- 2 cups diced celery
- 2 cups carrots diced
- 6 sprigs fresh thyme
- 2 Yukon Gold potatoes diced
- 1 cup cauliflower florets finely chopped
- 4 cups vegetable broth
- 2 cups water
- 28 ounces plum tomatoes whole San Marzano, with juices, see note
- 15 1/2 ounces cannellini beans drained and rinsed
- 15 1/2 ounces kidney beans drained and rinsed
- 1 bunch fresh spinach roughly chopped
- 1/4 cup chopped parsley
- grated Pecorino Romano for serving

Nutrition:

1. Calories: 210 calories
2. Carbohydrate: 30 grams
3. Cholesterol: 20 milligrams
4. Fat: 4 grams
5. Fiber: 6 grams
6. Protein: 20 grams
7. SaturatedFat: 0.5 grams
8. Sodium: 1030 milligrams
9. Sugar: 7 grams

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