



Tuscan Spicy Sausage and Chick Pea Minestrone Soup Topped with Pesto Parmesan Cheese



YIELD: 10 servings

| INGREDIENTS | MEASUREMENTS |
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| Soup | |
| Olive oil | 1 oz |
| Spicy Italian sausage, cooked and diced | 6 oz |
| SupHerb Farms Fresh Frozen Garlic Sliced | 2 oz |
| SupHerb Farms Fresh Frozen Tomato Reduced Moisture Diced | 5 oz |
| SupHerb Farms Fresh Frozen Leek Sliced ½" | 1 oz |
| SupHerb Farms Fresh Frozen Fennel Chopped | 2 oz |
| SupHerb Farms Fresh Frozen Bell Pepper Red Roasted Diced ¼" | 1 oz |
| SupHerb Farms Fresh Frozen Mushroom Shiitake 5mm sliced | 3 oz |
| SupHerb Farms Fresh Frozen Artichoke Diced | 2 oz |
| Chicken broth | 48 oz |
| Chick peas, drained and rinsed | 15 oz can |
| SupHerb Farms Fresh Frozen Basil Large | ½ oz |
| SupHerb Farms Fresh Frozen Oregano | ¼ oz |
| SupHerb Farms Fresh Frozen Rosemary Small | ¼ oz |
| Acini di pepe pasta | 4 oz |
| Pesto Parmesan Cheese | |
| SupHerb Farms Fresh Frozen Basil Sorrel Paste | 6 oz |
| Parmesan cheese, grated | 6 oz |

SOUP PREPARATION

1. Heat olive oil in a large stock pot. Add sausage and cook until sausage is heated.
2. Add SupHerb Farms Fresh Frozen Garlic, Tomato, Leek, Fennel, Bell Pepper, Mushrooms, and Artichoke. Cook on medium-high for 10 minutes.
3. Add chicken broth and chick peas. Bring to a boil.
4. Reduce heat. Add SupHerb Farms Fresh Frozen Basil, Oregano and Rosemary. Simmer for 15 minutes.
5. Add pasta and cook for an additional 15 minutes.

PESTO PARMESAN CHEESE PREPARATION

1. Blend SupHerb Farms Fresh Frozen Basil Sorrel Paste and parmesan cheese in medium mixing bowl. Mix well and set aside.

TO SERVE

Serve soup in a bowl and top with a dollop of Pesto Parmesan Cheese.