



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



YIELD: 10 servings

INGREDIENTS	MEASUREMENTS
Soup	
Olive oil	3 Tbsp
Spicy Italian sausage, cooked and diced	3 sausages
SupHerb Farms Fresh Frozen Garlic Sliced	½ cup
SupHerb Farms Fresh Frozen Tomato Reduced Moisture Diced	1½ cups
SupHerb Farms Fresh Frozen Leek Sliced ½"	4 Tbsp
SupHerb Farms Fresh Frozen Fennel Chopped	½ cup
SupHerb Farms Fresh Frozen Bell Pepper Red Roasted Diced ¼"	1/3 cup
SupHerb Farms Fresh Frozen Mushroom Shiitake 5mm sliced	¼ cup
SupHerb Farms Fresh Frozen Artichoke Diced	¼ cup
Chicken broth	48 oz
Chick peas, drained and rinsed	15 oz can
SupHerb Farms Fresh Frozen Basil Large	3 Tbsp
SupHerb Farms Fresh Frozen Oregano	1½ tsp
SupHerb Farms Fresh Frozen Rosemary Small	1½ tsp
Acini di pepe pasta	4 oz
Pesto Parmesan Cheese	
SupHerb Farms Fresh Frozen Basil Sorrel Paste	1½ cups
Parmesan cheese, grated	1½ cups

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.