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Fine Breads of Australia

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Hearty Minestrone

(Ideal with Dallas Ciabatta)

Your ingredients list:

3 onions halved and chopped
5 garlic cloves crushed
2 tablespoons oil
500gm gravy beef
500gm bacon bones
150gm chopped bacon pieces
8 cups water
400gm can chopped Italian tomatoes
400gm can red beans, rinsed and drained
2 tablespoons tomato paste
400gm tube pasta shells
5 shredded spinach leaves
Fresh basil to serve with grated parmesan

Instructions:

Heat oil in pan, add garlic, onion, and cook until soft. Add bacon bones, bacon and water to pan, bring to boil, let simmer covered for 1 hour, beef will fall off the bones. Remove bones, let cool, use paper towel over soup to absorb any oil that rises to the top. Roughly chop meat into small chunks and return to soup pan. Add tomatoes, paste and beans, simmer 20 minutes over low heat until thickens. Increase heat, add pasta shells, spinach any other vegetable of seasonal choice and simmer for another 5-10 minutes, or until pasta is al dente. Top with parmesan and basil leaves. Serve with Crusty Dallas Ciabatta Ground black pepper.