

# CopyCat Carrabba's Italian Grill Minestrone Soup

## Ingredients

2 teaspoons olive oil  
1 large stalk celery diced small  
2 large carrots sliced  
1/2 small onion diced  
4 cloves garlic minced  
1/4 teaspoon salt or to taste  
1/8 teaspoon black pepper or to taste  
1/2 cup green beans snapped in 1 inch pieces  
1 small yellow (summer) squash quartered and sliced  
1 small zucchini squash quartered and sliced  
4 cups green cabbage diced  
1 tablespoon fresh parsley chopped  
1/2 tablespoon basil (dried)  
2 bay leaves  
1 32-oz box vegetable broth low sodium, or low sodium chicken broth 4 cups water  
1 14-oz can diced tomatoes  
1.5 cups red potatoes diced  
1 inch Parmesan cheese rind, or 2 T Parmesan shavings  
1 14-oz can garbanzo beans rinsed and drained  
1 14-oz can cannellini beans (white kidney beans) rinsed and drained  
1 14-oz can kidney beans rinsed and drained

## Directions

Dice all vegetables; rinse and drain beans.

In a large pan, over medium heat, sauté celery, carrots, onion, garlic, salt and pepper in olive oil. Cook until soft – about 5 minutes.

Add green beans, cabbage, zucchini, squash, parsley and basil and cook until soft. About 5 more minutes.

Puree half cannelloni beans and half garbanzo beans in a blender.

Add vegetable or chicken stock, water, bay leaves, diced tomatoes, beans (including bean puree), Parmesan rind and potatoes. Allow soup to boil and immediately reduce to low. Simmer for 30-40 minutes until potatoes are soft.

Remove Parmesan rind—if there's any left. Serve warm.