**Minestrone**

**Part 1:**

2 T oil

1 medium onion (medium diced)

4 cloves garlic (minced)

2 stalks celery (medium diced)

1 carrot (medium diced)

1 t oregano

1 t chives

Salt and pepper to taste

1 ½ cup tomato sauce

1 can great northern beans

6 cups chicken broth

1 cup farfalle pasta

**INSTRUCTIONS**

1. In a medium sized pot, cook and drain the farfalle pasta. Set this aside, we’ll need it at the end of the soup.
2. Sautee the minced garlic and onions in oil. Cook until they are translucent, about 5 minutes.
3. Add celery and carrots. Cook until they begin to soften, about another 5 minutes
4. Add salt, pepper, chives, and oregano, cook for about 1 minute.
5. Add the tomato sauce and chicken broth and bring to a boil. Reduce the heat and let it simmer for about 10 minutes, until all the vegetables are fully cooked.
6. Turn the heat down to low and add the pasta. Make sure the pasta gets warmed through before you serve it, we don’t want it to overcook and get mushy.
7. Garnish with a small amount of shredded mozzarella.