

Chicken Minestrone Soup

The Italian word minestrone means big soup, and countless variations of the bean-and-vegetable soup are big in American kitchens. This version calls for broth as well as chicken breasts for extra flavor.



BY BETTER HOMES AND GARDENS

Makes: 8 servings
Start to Finish: 45 mins

Ingredients

- 2** carrots, sliced
- 1** stalk celery, chopped
- 1** medium onion, chopped
- 1** tablespoon olive oil
- 3** 14 ounce can chicken broth
- 2** 15 ounce can white kidney beans (cannellini beans), rinsed and drained
- 8 - 10** ounces skinless, boneless chicken breasts, cut into bite-size pieces
- 4** ounces fresh green beans, cut into 1/2-inch pieces (1 cup)
- 1/4** teaspoon freshly ground black pepper
- 1** cup dried bow tie pasta
- 1** medium zucchini, quartered lengthwise and cut into 1/2-inch-thick slices
- 1** 14 1/2 ounce can diced tomatoes with basil, garlic, and oregano, undrained

Directions

1. In a 5- to 6-quart Dutch oven, cook the carrots, celery, and onion in hot oil over medium heat for 5 minutes, stirring frequently. Add broth, white kidney beans, chicken, green beans, and pepper. Bring to boiling; add pasta. Reduce heat. Simmer, uncovered, for 5 minutes.
2. Stir in zucchini. Return to boiling; reduce heat. Simmer, uncovered, for 8 to 10 minutes more or until pasta is tender and green beans are crisp-tender. Stir in undrained tomatoes; heat through. Makes 8 servings.

Nutrition Facts (Chicken Minestrone Soup)