

Minestrone in Minutes



Serves 4 Prep 2 mins

Cooking 8 mins

Easy

Ingredients

1l hot vegetable stock
400g tin chopped tomato
100g thin spaghetti, broken into short lengths
300g frozen mixed vegetables
4 tbsp pesto (optional)
drizzle of olive oil
coarsely grated parmesan cheese, to serve

1. Bring the stock to the boil with the tomatoes, then add the spaghetti and cook for 6 mins or until done.
2. A few minutes before the pasta is ready, put the vegetables in a separate saucepan with boiling water and bring back to the boil. Simmer for 3 mins until everything is cooked.
3. Serve in bowls drizzled with pesto and oil, sprinkled with parmesan