



## Smokey Jo's Minestrone Soup Recipe

Serves 4

### Ingredients

4 x tablespoons [\*Fino Extra Virgin Olive Oil\*](#)

1 x large carrot peeled & diced

2 x celery sticks diced

1 x large onion diced

4 x garlic cloves grated

400ml chicken/ham/turkey/game stock

1/2 x jar of tomato passata

[125g Black Mountains Smokery Honey Glazed Free Range Ham](#)

1 x parmesan rind

100g potatoes peeled & cubed

100g small pasta (conchigliette/ditali piccoli)

100g frozen peas

1x tin borlotti beans

Small handful of parsley

### Method

Soften the carrot, celery and onion in the olive oil.

Add the garlic and cook for a few minutes.

Then add passata, stock, parmesan rind, ham, cubed potato, cubed ham, small pasta and peas until cooked.

Add the borlotti beans until warmed through.

Finish with parsley and extra grated parmesan and serve with fresh buttered sourdough bread.