



READ[®]

3-BEAN TORTELLINI MINISTRONE

**SERVES: 6 SERVINGS | PREP & COOK TIME: 45
MINUTES**

INGREDIENTS

- 1 can (15 ounces) READ 3-Bean Salad
- 1/2 cup extra-virgin olive oil
- 1/2 medium yellow onion, diced
- 3 peeled garlic cloves, minced
- Salt
- 1 teaspoon Italian seasoning
- 1/4 teaspoon black pepper
- 3 small carrots, trimmed, peeled and diced
- 2 celery stalk, trimmed and diced
- 1 medium zucchini, diced
- 1 28-ounce can diced tomatoes, undrained
- 1 Parmesan rind (optional)
- 6 cups low-sodium vegetable broth
- 9 to 10 ounces refrigerated cheese tortellini
- 2 cups baby spinach
- Jarred pesto, for serving (optional)

INSTRUCTIONS

1. Drain and rinse bean salad; set aside.
2. Heat olive oil in a large pot on medium heat. Add onions and garlic with a pinch of salt and saute until translucent, about 3 to 4 minutes. Stir in dried herbs and black pepper. Cook until fragrant, about 1 minute. Add carrots, celery and zucchini with another pinch of salt. Cook, stirring occasionally, until vegetables are crisp tender, about 5 to 7 minutes.
3. Stir in canned tomatoes. Add Parmesan rind, if using. Cook on medium heat about 10 minutes, until most of the tomato juice has evaporated. Pour in vegetable broth. Bring to a boil. Add tortellini; cook 2 minutes or just until tender. Stir in bean salad and spinach. Cook 2 to 3 minutes to heat through.
4. Season with additional salt and black pepper, as desired. Serve immediately, garnished with a dollop of pesto, if desired.

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