

Minestrone In Minutes

Servings: 4

Prep Time: 2min

Cook Time: 8min



Ingredients

- 1l hot vegetable stock
- 400g tin chopped tomato
- 100g thin spaghetti, broken into short lengths
- 350g frozen mixed vegetable
- 4 tbsp pesto
- drizzle of olive oil
- coarsely grated vegetarian parmesan-style cheese, to serve

Directions

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