

Vegetable soup



Ingredients

Ingredients for 10 servings:

600g Mexico Mix Ardo

250g Diced tomatoes 10x10x10mm
Ardo

75g Spirelli Ardo

1.2 ltrs of chicken stock

150g of lean diced bacon

1 teaspoon of Ardo Chopped Garlic

Pepper and salt

For the pistou (optional):

1 teaspoon of Ardo Basil

4 oven-dried tomatoes Ardo

25mls of olive oil

25g of freshly grated Parmesan
cheese

Preparation

1. Put the bacon, chopped garlic, chicken stock, tomatoes and Mexico Mix into a big soup pan and bring to the boil.
2. Add the spirelli and simmer for approximately 10 minutes.
3. Season with pepper and salt.
4. Serve the soup immediately with whole-grain bread and, if wanted, add a teaspoon of pistou.

Pistou: Blend the basil, oven-dried tomatoes, olive oil and Parmesan cheese together to form a paste.

Allergens

Gluten

Milk



We preserve nature's gifts