

# Minestrone with Cheesy Toasts

It certainly feels like soup weather today! Our favourite thing to have with a steaming bowl of soup?

## **Cheesy toasts.**

Simply slice a french bread stick, toast one side under the grill, top the other side with our Traditional Cheese & Chive Dip and grated vintage cheddar cheese and grill until golden. Top your soup with the cheesy toasts and enjoy!



*If you're serving your Cheesy Toasts with Minestrone soup, here's how you make it:*

## **Ingredients:**

- 3 bacon rashers, rind removed, roughly chopped
- 2 carrots, peeled, chopped
- 2 celery sticks, chopped
- 1 desiree potato, peeled, chopped
- 2 garlic cloves, crushed
- 1L Beef stock
- 400g can red kidney beans, rinsed, drained
- 400g can chopped tomatoes
- Salt & freshly ground black pepper
- 1/3 cup chopped fresh continental parsley

## **Method:**

- Place the bacon, carrots, celery, potato and garlic in a large saucepan and stir to combine. Cook over high heat, uncovered, stirring often, for 5 minutes.
- Add the beef stock, red kidney beans and tomatoes to the pan, cover and bring to the boil. Reduce heat to medium-low. Simmer, covered, stirring occasionally, for 30 minutes or until the vegetables are tender.
- Season with salt and pepper. Ladle into serving bowls and sprinkle with parsley. Serve immediately with Cheesy Toasts.