



REPLENISH

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REPLENISH SOUP

By Chef Carolina Moratti



Ingredients

- 1/3 cup chopped garlic
- 1/2 cup chopped onion
- 1/2 cup chopped celery
- 1/2 cup crushed tomatoes or 2 tbsp of tomato paste
- 1 box of any broth or 6 cups of water
- 1 cup of any small pasta (pastina, ditalini, orzo)
- 1 can of corn, drained
- 1 can of peas, drained
- 1 can of green beans, drained
- 1 can of lentils or beans drained
- 2 tbsp olive oil
- Salt and pepper to taste

Directions

1. Start by heating the oil in a pot, add the onions until golden brown , then add the garlic, chopped celery, follow by the crushed tomatoes (or tomato paste).
2. Add any kind of broth you may have in your pantry, otherwise 6 cups of water, let it boil for about 8 to 10 minutes.
3. Optional if you have any small pasta (like pastina, letters, stars) to put in your soup, add to the boiling soup.
4. Start adding the veggies, it could be green beans, carrots, corn, any canned vegetables you have in your pantry.
5. Add salt and pepper to taste, let it cook for about 5 more minutes , serve and enjoy.



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