

Make it a great minestrone.
Make it Progresso!
Progresso Minestrone is a very personal home-blend of fresh, plump vegetables, simmered with pride and love, and perfectly seasoned with that very special Progresso touch. You want to make a truly beautiful soup? Make it Progresso.



MAKE IT PROGRESSO, OR MAKE IT YOURSELF.

Or make it yourself.

1. Wash red kidney beans, white beans, green lima beans, green beans, chick peas; soak for 10 hours, or soak 1 hour and simmer 3 hours.
2. Next day: Sauté onions in olive oil.
3. Add in beans, with tomato paste and spices to taste: garlic, black pepper, sage, crushed red pepper, salt.
4. Peel and small-cut potatoes and carrots, slice celery and cabbage, add to soup base and simmer until vegetables are tender.
5. Add macaroni, green peas; simmer until pasta is cooked.
6. Taste for seasoning. Serve generously in large bowls.

