



Summer Minestrone Soup

Ingredients

3 tablespoons unsalted butter
1 white onion, chopped
3 cloves garlic, minced
3 carrots, peeled and chopped
1 yellow squash, sliced
1 zucchini, sliced
Dried oregano
1 Can cannellini beans
Chopped fresh basil
Salt
Pepper
6 cups chicken stock, heated
½ cup Cinque Stelle Sauvignon Blanc
8 ounces pasta shells
1 Can diced tomatoes
1 head broccoli, in florets



Directions

In soup pot melt butter and sauté onion and garlic. Add carrots and cook until tender, about 10 minutes. Add squash and zucchini. Season it with oregano, basil, salt and pepper. Add chicken stock and wine and bring to a simmer. Add pasta, tomatoes, beans, and broccoli. Simmer until pasta and vegetables are cooked through, about 5 minutes