

Summer Minestrone with Ground Turkey



Preparation time: 65 min

Difficulty: Medium

For this recipe we used:

Chopped Tomatoes 1 box



Preparation

A simple summer minestrone, augmented with ground turkey and fresh herbs, makes the **perfect one-pot meal**. Just add your favorite crusty bread to serve!

1. Heat 2 tbsp extra virgin olive oil over medium heat until shimmering but not smoking. Add onions, carrots, and celery. Cooking, stirring regularly, for 5 minutes.
2. Add garlic and ground turkey (break turkey up with wooden spoon.) Season with salt, pepper, and 1 tsp sweet paprika. Cook, stirring occasionally until turkey is fully cooked through.
3. Add **Pomi Chopped Tomatoes**, water, zucchini, yellow squash, bay leaves, thyme, and Parmesan rind.
4. Bring to a boil for 5 minutes, then reduce heat to low, cover and let simmer for 25 minutes or so.
5. Uncover and add cannellini beans. Cook for another 5 to 7 minutes until beans are incorporated and warmed through.
6. Add the cooked pasta before serving, and let that cook through up to 5 minutes until warmed.
7. Off heat, stir in parsley and basil.
8. Serve hot with your favorite crusty bread.

Recipe by Suzy Karadsheh of TheMediterraneanDish.com