

# MINESTRONE SOUP BREADIBOWLS WITH CHEESY TOASTIES

Serves 4

## INGREDIENTS

1 tbsp oil  
1 onion, chopped  
2 carrots, chopped  
2 celery sticks, chopped  
2 cloves garlic, crushed  
1 tin (400g) chopped tomatoes  
1 cup quartered green beans  
1 sachet (50g) Knorr Minestrone Soup  
1 tin (410g) baked beans, drained  
Salt and pepper, to season  
4 medium crusty store-bought buns  
1/3 cup butter, melted  
2 tsp crushed garlic  
12 slices cheese  
4 slices tomato

## Serving suggestion:

Fresh basil

## METHOD

1. Heat the oil in a medium pot over medium heat and fry the onions until translucent. Add the carrots, celery and garlic and cook until they begin to soften.
2. Add in the chopped tomatoes and green beans and stir to combine.
3. Combine the Knorr Minestrone Soup powder with 850ml water and whisk until smooth. Pour the liquid into the pot and allow to simmer for about 15 minutes.
4. Remove from the heat, add the baked beans and season with salt and pepper to taste.
5. Preheat the oven to 200 °C and grease a large baking tray.
6. Using a sharp knife, neatly hollow out the centre of each bun and place the breadibowls on the baking tray.
7. Cut the hollowed-out bread into 4 slices.
8. Combine the melted butter and crushed garlic and generously brush the mixture on both sides of each of the bread slices and on the inside of the breadibowls.
9. Line the inside sides of each breadibowl with 2 slices of cheese.
10. Top half the hollowed-out bread slices with cheese and sandwich with the other slices. Place the sandwiches on the tray next to the buns.

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- A decorative border of various food icons in a simple, hand-drawn style, including items like cheese, bread, pizza, and vegetables, surrounds the central text.
11. Bake the buns and sandwiches for 7-10 minutes, or until the sandwiches are crisp and the cheese has melted, turning the sandwiches halfway through. Remove from the oven.
  12. Ladle the prepared minestrone soup into the cheesy breadibowls and garnish with fresh basil leaves. Serve with two cheese toasties and ENJOY!