**Vegan Pea Pasta Minestrone Soup (GF)**

This Vegan Pea Pasta Minestrone Soup is comforting yet light, full of flavour, and super easy to make.

**Ingredients**

* 1 tablespoon oil (olive, coconut, rapeseed or olive)
* 1 onion, diced
* 2 cloves of garlic, minced
* 1 carrot, peeled and diced
* 1 celery stick, diced
* 1 sweet potato, peeled and diced
* 200 g (7oz) fresh tomatoes, roughly chopped
* 400 g (14oz) tin of cannellini beans, drained and rinsed (or sub butter beans or haricot beans)
* 1 [vegetable stock cube](https://www.amazon.com/gp/product/B01G3GLSD2/ref=as_li_tl?ie=UTF8&camp=1789&creative=9325&creativeASIN=B01G3GLSD2&linkCode=as2&tag=rhiansrecip00-20&linkId=34266c869957d506fa8946a74e5958d8) (ensure gluten-free if necessary)
* 1/4 teaspoon dried oregano
* 200 g (7oz) pea pasta (ensure gluten-free if necessary)
* Salt + pepper, to taste

**To serve:**

* Fresh basil
* [Nutritional yeast](https://www.amazon.com/gp/product/B000WLCHDA/ref=as_li_tl?ie=UTF8&camp=1789&creative=9325&creativeASIN=B000WLCHDA&linkCode=as2&tag=rhiansrecip00-20&linkId=27abf529de9eb3d398398589df77709c)

**Instructions**

* Heat up oil in pan
* Once hot, add onion, garlic, carrot and celery
* Fry for about 10 minutes until softened
* Add sweet potato, fresh tomatoes, cannellini beans, stock cube, dried oregano and enough water to cover
* Bring to the boil, turn down heat and simmer for about 15 minutes until sweet potato is soft enough to pierce with a fork
* Add pea pasta about 5 minutes before it is done
* Taste and add salt + pepper

**To serve:**

* Ladle into bowls and sprinkle over fresh basil and nutritional yeast