



Tools you'll need:

- A clean sponge with scrubbies
- Butter knife
- Scraper/chopper
- Wooden spoon
- Pot #1
- LARGE Pot #2
- Tongs
- Ladle

First, cook one box of pasta and set aside. You'll need 2 cups of cooked pasta for the recipe. **RED** words are the parts you'll need help from a parent. **BLUE** words are the ingredients.

### INGREDIENTS:

- 1 tablespoon **butter**
- 1 **medium onion**, chopped
- 2 **celery** ribs, chopped
- 1 large **carrot**, chopped
- 3 medium red **potatoes**, chopped
- 1/2 red bell **pepper**, chopped
- 1 **large garlic clove**, minced
- 6 cups chicken **broth**
- 1 medium **zucchini**, chopped
- 1 medium **yellow squash**, chopped
- 1/2 cup **corn** kernel
- 2 cups cooked **pasta** (optional)
- 1/2 teaspoon **salt**
- 1 teaspoon **pepper**
- 1/4 cup **parmesan cheese**, grated
- 1 cup **crouton**

### DIRECTIONS:

1. Scrub & rinse the stone.  
Put stone in POT #1 of **water**.
2. In LARGE POT #2  
Melt **butter**  
**Saute** **onion**  
**Saute** **celery, carrot, potatoes & bell pepper**  
Add **garlic**  
Pour the **broth** into the LARGE #2 pot
3. Remove stone from LARGE #1 pot  
Place stone in LARGE #2 pot  
Boil
4. Add **zucchini, squash, corn & pasta** - 8 minutes.
5. Season to taste with **salt & pepper**.
6. Before serving, sprinkle on **cheese & croutons**, then ladle--minus the stone--into individual bowls.