Name:	Date:	
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# Soup's On! Time for Minestrone

What is minestrone soup? Vegetables and pasta or rice (makes, make) up this thick soup that comes from Italian kitchens originally. The most common ingredients found in this hearty soup (is, are) beans, onions, celery, carrots, stock, and tomatoes.

Where is the beef you say? Minestrone soup is known to be a



vegetarian's dream using vegetables that are in season, but any cook will tell you that meat can be added to (makes, make) this soup even better.

Because of its unique beginnings from as earlier as 2<sup>nd</sup> century BC, the recipe (has, have) had many variations over the centuries. These variations came from Latin and Roman influence but all (agrees, agree) on the use of heavy vegetables to make this soup delicious. Since there is not a fixed recipe, cooks of minestrone (disagrees, disagree) on traditional cooking times and ingredients. Minestrone (ranges, range) from a thick and hearty stew with boiled-down vegetables, to a more brothy soup with large amouts of diced, lightly cooked vegetables.

### Ingredients

- 4 tablespoons margarine
- 3/4 cup chopped onion
- 1/4 cup chopped celery
- 1/2 cup chopped carrots
- 1 (19 ounce) can cannellini beans
- 1/2 cup shredded cabbage
- 1 (14.5 ounce) can stewed tomatoes
- 1 tablespoon tomato paste

- 1 1/2 cups cubed potatoes
- 1 quart chicken broth
- 2 cloves garlic, minced
- 2 tablespoons dried parsley
- 1 teaspoon salt
- 1/2 cup elbow macaroni
- 1/2 cup grated Parmesan cheese



### Directions:

First, you should (melts, melt) the butter or margarine in a heavy pot over medium heat. Next, add onion, celery, and carrots to the butter and sauté for a few minutes. The next step, with a majority of the ingredients, (is, are) to add the beans, cabbage, tomatoes, tomato paste, potato, stock, garlic, parsley, and salt to the pot. After bringing all ingredients to a boil, (covers, cover), and reduce heat. Allow the pot to simmer for approximately 1 hour until vegetables (is, are) barely tender. Be sure to stir the vegetables and check to see if they (is, are) tender, then add the pasta and simmer for 30 minutes more. (Checks, check) the seasoning to make corrections where needed and serve hot with grated cheese. Enjoy!

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Name: Date:				
Trainer				
Subject / Verb Agreement - Healthy but Tasty School Lunches				
When trained chefs a tasty lunch, children eat				
more fruits and vegetables, a new study released on Monday said.	prepares	prepare		
The chefs, professionally trained, randomly assigned to some schools to spice up fruits, vegetables and main				
courses with low-fat, low-salt recipes.	was	were		
In some of the schools, the project also				
with how the foods are presented to the children in the food line.	experiments	experiment		
According to the study, when kids eat junk food for lunch, it				
to childhood obesity — being overweight to the point of health problems.	contributes	contribute		
The Obama administration, in particular first lady Michelle Obama,				
made healthy school lunches a priority.	has	have		
The chefs cooking healthier meals with low fat,				
low salt and whole-grain ingredients.	was	were		
After three months, the children don't choose more fruits and				
vegetables prepared by chefs very often, but after seven months they .	does	do		
They also choose more fruit in schools when it displayed	:	0.40		
more attractively and placed where students can see it better.	İS	are		
When asked how any school district could afford a chef, Cohen said				
the move actually money for the districts in the study.	saves	save		
The chefs about tasty recipes and attractive				
food presentation in cooking school.	learns	learn		
Also, chefs from restaurants and caterers able to				
cut down on waste with their knowledge of using food more efficiently and how much food to order for school meals.	was	were		

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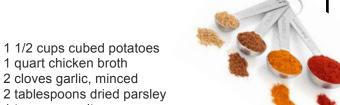
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Answer Key		
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