

Classic Italian Minestrone

Yield: Serves 4-6

Ingredients:

¼ cup olive oil
¼ cup diced pancetta (or bacon)
2 ea small onions – diced
2 ea carrots – diced
2 ea celery stalks – diced
5 cloves garlic – minced
2 ea fresh tomatoes – seeded and diced
½ cup fresh basil leaves – coarsely chopped
1, 15 oz can red kidney beans – drained, not rinsed
5 cups chicken (or vegetable) broth
2 cups water
To taste salt and pepper
½ lb pasta – penne, shells, or other “short” pasta cut
To Garnish freshly grated Parmesan and chopped fresh parsley

Method:

- Heat oil in a heavy, large soup pot over medium heat.
- Add pancetta, cook until crisp, remove with slotted spoon to paper towel-lined plate.
- Add onion, carrots and celery to oil, cook until onion is translucent.
- Add garlic, cook until fragrant – about 30 seconds.
- Add tomatoes, and scrape bottom of the pan to remove all the brown bits into the soup.
- Return the pancetta to the pot, and add the basil, beans, stock, and water.
- Bring to a boil, and then add the pasta. Cook until pasta is al dente.
- Serve soup immediately garnished with fresh parmesan and parsley.