

Classic Vegetable Minestrone

Serves 6-8 Yields about 10 cups.

Ingredients

- 1-1/4 cups mixed dried cannellini, sorted through and rinsed or a 28 ounce can
- 2 oz. pancetta cut into small dice
- 1 clove garlic
- 1 cup diced onion
- 1 cup green zucchini, diced
- 1 cup green beans cut into 1" pieces
- 1 cup celery, cut into 2-inch pieces
- 1 cup carrots, peeled and cut into 1-inch pieces
- 1 ½ cups shredded Savoy cabbage
- 1 Tbs. extra-virgin olive oil or more as needed
- 2" of rind from Reggiano Parmigiano
- ½ tsp oregano
- ½ tsp thyme
- Kosher salt and freshly ground black pepper
- 28-oz. can whole Italian tomatoes
- 6 cups water, chicken stock or veg stock
- 1 bay leaf
- 1/4 lb. dried ditalini (or other small tubular or shell shaped pasta), cooked until tender, rinsed with cold water, and drained
- ¼ cup chopped fresh flat-leaf parsley
- ½ cup finely grated Parmigiano Reggiano
- Salt and pepper to taste



Directions

- If using dried beans, soak for 12 to 24 hours
- In a large soup pot add 1 tbsp olive oil and sauté the pancetta on medium heat for about 3 to 4 minutes until fat is rendered
- Retain 2 tbsp of the fat add the garlic, cook for 30 seconds and then add the onions. Sauté for 5 minutes then add the celery and carrots. Cook another 5 minutes.
- Add the cabbage, zucchini and beans and cook for 5 minutes. Add more olive oil if needed
- Add the tomatoes, water/stock, Parmigiano rind, bay leaf, and dried herbs. Reduce heat and simmer for 30 to 45 minutes.
- Remove the bay leaf and stir in the cooked pasta, the parsley, ¼ cup of the Parmigiano, and salt and pepper to taste. Ladle into bowls and serve immediately with a generous sprinkle of the remaining Parmigiano.
- Serve with crusty bread