



# Green Vegetable with Basil Pesto Soup

Serves 6

## INGREDIENTS

- 1 TBSP Olive Oil
- 1 large leek, split, thinly sliced
- 1 carrot, quartered, thinly sliced
- 6 cups water
- 1 parsnip, finely diced
- 5.5 oz green beans, cut in small pieces
- 2 small zucchini, quartered lengthwise & sliced
- 3.5 oz. spinach leaves, cut into thin ribbons
- 1 onion, finely chopped
- 1 stalk celery, thinly sliced
- 1 garlic clove, finely chopped
- 1 potato, diced
- 1 small kohlrabi or turnip, diced
- 5.5 oz. fresh or frozen peas
- 14 oz. can flageolet beans, drained & rinsed. (Can substitute with cannellini)
- Salt and pepper

## PESTO:

- 1 large garlic clove, very finely chopped
- 2.75 oz. parmesan cheese, grated
- 1/2 oz. fresh basil leaves
- 4 TBSP extra virgin olive oil

## DIRECTIONS

1. In a large soup pot, heat oil, add onion and leek, cook 5 minutes, until onion softens
2. Add celery, carrot, garlic, cook covered an additional 5 minutes, stirring frequently.
3. Add water, potato, parsnip, kohlrabi or turnip, and green beans. Bring to a boil, reduce heat and simmer for 5 minutes.
4. Add peas, zucchini and flageolet beans, season generously with salt and pepper. Cover and let simmer for about 25 minutes, until vegetables are tender.
5. While soup is simmering, make the pesto: put garlic, basil and cheese in a food processor with olive oil and process until smooth, scraping down the sides as needed.
6. Add spinach to the soup, simmer an additional 5 minutes. Taste and adjust seasoning as needed.
7. Serve the soup with the pesto.