

Minestrone Soup



SIZE

For 6

PREPARATION

35 mins

DIFFICULTY



Level 1



Level 2



DESCRIPTION

Sub what you have on hand for veggies, beans, and pasta and we can pretty much guarantee that this veggie-heavy bowl of minestrone soup will quickly become a regular in the dinner rotation. Plus you may even have leftovers for lunch. Just sayin'.

Ingredients

- 1** T olive oil, plus more to serve
- 1** small onion, finely chopped
- 2** medium carrots, finely chopped
- 2** medium celery stalks, finely chopped
- 2** medium garlic cloves, peeled and smashed
- kosher salt and black pepper
- 1/4** tsp crushed red pepper flakes
- 2** bay leaves
- 1** jar not just pasta sauce
- 6** C chicken or veggie stock, or water
- 1** parm rind, plus shaved parm to serve
- 1** C chopped green beans (½ inch pieces)
- 1** C dried pasta
- 1** can cannellini beans, rinsed and drained
- 1** C frozen peas
- 2** C baby spinach
- 1** T red wine vinegar, plus more to taste
- torn basil to serve

Process

1

In a large heavy bottomed pot or dutch oven, heat the oil over medium heat until shimmering.

2

Add the onion, carrots, celery, garlic, ½ teaspoon salt, ¼ teaspoon black pepper, ¼ teaspoon red pepper flakes, and 2 bay leaves, cook until softened, about 7-10 minutes.

3

Stir in the not just pasta sauce, scraping up any brown bits at the bottom of the pot, chicken stock, and parm rind, bring to a boil.

4

Add the green beans, pasta, and 1 teaspoon of salt and cook, maintaining a steady simmer, until the beans are tender and the pasta is al dente, 8-10 minutes, adding the cannellini beans and peas halfway through.

5

Stir in the spinach until wilted and add the red wine vinegar.

6

Season to taste and garnish with freshly torn basil, grated parmesan, and drizzle with olive oil.