

TUSCAN GARDEN (VEGETABLE) SOUP

2 OUNCES PANCETTA (OR BACON) ¼ INCH DICE
2 TBLS. OLIVE OIL
1 LEEK CHOPPED
2 CELERY STALKS CUT INTO ½ INCH PIECES
2 MEDIUM CARROTS-SCRUBBED AND CUT INTO ½ INCH PIECES
1 CUP CHOPPED ONION
2 TBLS. MINCED GARLIC
2 SPRIGS FRESH THYME
¼ CUP FRSH CHOPPED BASIL (OR 1 ½ TSP. DRIED)
1 TSP. FRESH MINCED ROSEMARY
1 CUP CHOPPED FRESH TOMATO
1 BAY LEAF
1 1" X 2" PARMESAN RIND (OR 2-3 TBLS. FRESHLY GRATED)
1 LARGE POTATO PEELED AND CUT INTO ½ INCH PIECES
4 CUPS CHICKEN STOCK (PREFERABLY HOMEMADE)
1 CAN CANELLI BEANS DRAINED AND RINSED
1 ZUCCHINI CUT INTO ½ INCH PIECES
SALT AND PEPPER

DIRECTIONS:

IN A LARGE POT HEAT OLIVE OIL OVER MEDIUM HEAT. ADD THE PANCETTA OR BACON AND SAUTE 4-5 MINUTES UNTIL BROWNE. ADD THE LEEKS, CELERY, CARROTS AND ONION AND SAUTE UNTIL VEGETABLES ARE TENDER. ADD THE GARLIC, ROSEMARY AND THYME AND COOK, STIRRING FOR 2-3 MINUTES. ADD THE 4 CUPS OF CHICKEN STOCK, CHOPPED TOMATO, POTATO, BAY LEAF, BASIL, PARMESAN RIND, CANELLI BEANS AND ½ TBSP. SALT AND ½ TSP. PEPPER. COVER AND SIMMER ½ TO 1 HOUR. ADD ZUCCHINI, COVER AND SIMMER ANOTHER 20 MINUTES. ADJUST SALT AND PEPPER AS NEEDED.

SERVE HOT. YOU CAN ADD ADDITIONAL GRATED PARMESAN TO INDIVIDUAL BOWLS. SERVE WITH GOOD, CRUSTY BREAD.

