

Down Home Delicious with Chef Suzanne

Minestrone

- 1 tsp. Extra virgin olive oil
- 3 oz. Pancetta, diced
- 1 large yellow onion, diced (about 2 cups)
- 5 stalks celery, diced (about 2 cups)
- 2 medium-large carrots, diced (about 2 cups)
- 3 cloves garlic, minced
- 1 sprig fresh thyme
- 1 sprig fresh rosemary
- 2 bay leaves
- 1 28oz. can whole peeled tomatoes
- 5 cups water
- 1 Tbsp. Salt, plus more to taste as needed
- 1 tsp. freshly ground pepper
- 1 Parmesan cheese rind, optional
- 1 bunch Swiss chard, destemmed and chopped
- 1 15.5 oz. can cannellini beans, drained and rinsed
- 1 medium zucchini, diced
- 1 ½ cups diced green beans

1. Place a large heavy pot or dutch oven over medium heat and add the olive oil and Pancetta. Cook until the fat is rendered and Pancetta is crisp.
2. Add the onions, celery, and carrots and cook, stirring occasionally, until softened, about 7 minutes. Add the garlic and cook for 1 minute more.
3. Add the thyme, rosemary, and bay leaves along with the tomatoes, water, salt, pepper, Parmesan cheese rind (if using), chard, cannellini beans, zucchini, and green beans.
4. Bring to a simmer, cover and let cook for at least 30 minutes, or longer to let the flavors meld. Taste and adjust as needed.
5. Serve topped with a drizzle of Pistou.

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Pistou

2 cloves garlic, peeled
pinch of salt, plus more for taste
2 cups packed fresh basil leaves
¼ cup extra virgin olive oil
fresh ground black pepper, to taste

1. Using a food processor, pulse the garlic to a paste with the salt. Add the basil leaves and pulse until the mixture is a rough paste. Drizzle in the extra virgin olive oil, pulse until combined. Season to taste with salt and pepper.
2. Use as garnish or condiment on many dishes.