



Giada's Winter Minestrone

Recipe Source: Adapted from Giada De Laurentiis; www.foodnetwork.com

Ingredients:

2 TBSP Olive Oil
1 onion, chopped
2 carrots, peeled, chopped
2 celery stalks, chopped
3 oz thinly sliced pancetta, coarsely chopped
2 garlic cloves, minced
1 pound Swiss chard, stems trimmed; leaves coarsely chopped
1 russet potato, peeled and cubed
1, 14 oz can diced tomatoes (low sodium)
1 fresh rosemary sprig
1, 15 oz can white beans, drained and rinsed
2, 14 oz cans low-sodium beef broth or unsalted beef stock
2 TBSP chopped fresh Italian parsley leaves
Salt and pepper to taste
Parmesan Cheese

Steps:

- Heat the oil in a heavy large pot over medium heat. Add the onion, carrots, celery, pancetta, and garlic. Sauté until the onion is translucent, about 10 minutes.
- Add the Swiss chard and potato; sauté for 2 minutes. Add the tomatoes and rosemary sprig. Simmer until the chard is wilted and the tomatoes break down, about 10 minutes.
- Meanwhile, mash $\frac{3}{4}$ cup of the beans with $\frac{1}{4}$ cup of broth. Add this mixture, with the rest of the broth to the vegetable mixture. Simmer until the potato pieces are tender, stirring occasionally, about 15 minutes.
- Stir in the whole beans and the parsley. Simmer until the beans are heated through and the soup is thick, about 2 minutes.
- Season with salt and pepper. Discard the rosemary sprig (the leaves will fall off the stem).
- Sprinkle with Parmesan cheese.