



Minestrone



Prep 15 mins

Cook time 40 mins

Makes 6-8 servings

From [Not Nonna's Kitchen](#)

Ingredients

- 2 Carrots, diced
- 1 Small onion, diced
- 1 Stalk celery, diced
- 1 cup Cherry tomatoes
- 1 tbsp Tomato paste
- 8 cups Water
- 1 Vegetable bouillon cube
- 2 cups Yellow potatoes, diced
- 1 Bay leaf
- 2 Small zucchini, diced
- 2 cups Broccoli florets, bite-sized
- 3-4 cups Chopped greens (kale, spinach, or chard)
- 1-2 cans Cannellini beans (do not drain!)
- Finishers: Extra virgin olive oil and crusty bread

Directions

1. In a large pot over medium-high heat, sauté your carrots, onion, celery, and cherry tomatoes. Saute in olive oil for about 5 minutes until the onions are soft and translucent.
2. Push the veggies aside and add the tomato paste. Stir it constantly for about 2 minutes. You're looking for it to turn a deep brick red and start to brown slightly
3. Pour in the 8 cups of water and add the bouillon cube. Bring everything to a simmer. Once it's bubbling, drop in the bay leaf and the diced yellow potatoes. Cover and simmer for 20 minutes (or until the potatoes are fork-tender).

Tip: If you have a parmesan rind, toss it in now. It adds a salty, nutty depth that takes the broth to the next level.
4. Add your zucchini, broccoli, chopped greens, and the cannellini beans (liquid and all—that bean starch makes the broth velvety). Simmer for another 7-10 minutes until the zucchini is tender but not mushy.
5. Discard the bay leaf. Ladle into big bowls, finish with a generous drizzle of high-quality olive oil, and serve with a thick hunk of crusty bread for dipping.