

Summer Minestrone al Pesto



Ingredients

- 3 tablespoons extra-virgin olive oil
- 1 large onion, diced, about 1 1/2 cups
- Salt and pepper
- 6 garlic cloves, minced
- 1 bay leaf
- 1 tablespoon tomato paste
- Pinch of crushed red pepper
- Splash of white wine (optional)
- 2 large very ripe sweet tomatoes, chopped (about 2 cups)
- 3 or 4 zucchini or summer squash, chopped into roughly 1/2-inch cubes (about 3 cups)
- 1/2 pound romano beans, ends trimmed and cut into 2-inch lengths (about 2 cups)
- 2 cups small, dry pasta, such as penne or orecchiette
- 1/2 pound small green beans, ends trimmed and cut into 2-inch lengths (about 1 1/2 cups)
- FOR THE PESTO:
 - 2 medium garlic cloves, coarsely chopped
 - Salt and pepper

Info

- **Prep:** 15
- **Cook:** 30
- **Serves:** 4
- [Source](#)

★★★★☆ from 1 votes

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Rate

- 2 cups basil leaves, loosely packed, washed and dried
- 1 cup parsley leaves, loosely packed, washed and dried
- $\frac{3}{4}$ cup extra-virgin olive oil
- $\frac{1}{4}$ cup grated Parmesan, plus more for serving

Directions

1. Set a large, heavy-bottomed soup pot over medium-high heat, and add olive oil. When oil is hot, add onion and season generously with salt and pepper. Cook, stirring frequently, until softened and just beginning to color, 5 or 6 minutes.
2. Add garlic, bay leaf, tomato paste and red pepper. Cook, stirring, for another minute, then add wine, if using, and tomatoes, and bring to a brisk simmer.
3. Add 8 cups water and a good pinch of salt and let mixture return to a brisk simmer. Cook for 10 minutes, then taste for seasoning. The broth should be well seasoned before the vegetables go in.
4. Make the pesto: As the broth simmers, pound the garlic and salt to a paste in a large mortar. Beginning with a few basil leaves at a time, pound basil to a paste, then add parsley leaves and a little salt. Continue to pound until all the basil and parsley have been pounded into a coarse green paste. (Alternatively, many people may wish to make the pesto in a food processor.)
5. Transfer to a serving bowl and whisk in olive oil and Parmesan. Taste and season with salt and pepper. Set pesto aside covered with a thin layer of oil or with plastic film pressed against its surface to prevent oxidation.
6. Add the zucchini, romano beans and pasta to the simmering broth and cook 7 to 8 minutes, until pasta is al dente. Add green beans and cook for a minute or 2.
7. Ladle soup into bowls, topping each with a dollop of pesto. Pass more grated Parmesan at the table.

[soup](#), [tomato](#), [zucchini](#), [squash](#), [green beans](#), [pasta](#), [beans](#), [basil](#), [parsley](#), [pesto](#), [parmesan](#), [easy](#)

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