



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

SUMMER MINESTRONE SOUP

1 tablespoon extra virgin olive oil	1 teaspoon kosher salt
½ cup diced onion	2 cups large dice zucchini
½ cup sliced leeks, white and green parts	1 cup fresh green beans, trimmed and cut into 1-inch pieces
½ cup diced celery	2 roma tomatoes, diced
¼ cup diced red pepper	½ cup cooked small white beans
3 cloves garlic, minced	½ cup dry ditalini or any small pasta
6 cups chicken stock	Fresh basil for garnish
1 bay leaf	Grated parmesan cheese for garnish
1 teaspoon fresh thyme leaves (or ½ teaspoon dried thyme)	

1. Heat 1 tablespoon of olive oil in large, thick bottomed pot on medium high heat. Add the diced onions, leeks, and bell pepper.
2. Cook for 8 to 10 minutes until softened, lowering the heat to medium to prevent browning.
3. Add the minced garlic and cook for a minute more, until fragrant.
4. Add the chicken stock, bay leaf, thyme, and salt to the pot. Increase heat to bring to a simmer, then add the zucchini, green beans, tomatoes, white beans, and pasta.
5. Heat to simmer again and lower the heat to maintain a steady simmer. Cook for 10 minutes until the vegetables and the pasta are cooked through.
6. Garnish with thinly sliced fresh basil and grated parmesan cheese to serve.
Makes 4 servings.

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