Minestrone

Make-ahead · Serves a crowd · Serves 8

Ken's note: TBD

Ingredients

- 4 oz pancetta or salt pork, diced
- 1 onion, diced
- 2 carrots, diced
- 2 celery stalks, diced
- 3 garlic cloves, minced
- 1 zucchini, diced
- 1 cup green beans, cut into 1-inch pieces
- 1 (28-oz) can tomatoes, crushed or diced, with their juice
- 2 (15-oz) cans cannellini beans, drained and rinsed
- 8 cups chicken or vegetable broth
- 1 Parmesan rind
- 1 bay leaf
- 1 cup small pasta (ditalini, tubetti, or similar)
- A few handfuls of greens (escarole, chard, or spinach), chopped
- Black pepper
- Salt
- Grated Parmesan and good olive oil, for serving

Method

1. Cook the pancetta in a large pot until the fat renders and it starts to brown. Add the onion, carrot, and celery and cook until softened, then add the garlic. Stir in the zucchini, green beans, tomatoes, cannellini, broth, Parmesan rind, and bay leaf. Simmer until the vegetables are tender, about 20–25 minutes.
2. Add the pasta and cook until just tender. Stir in the greens and let them wilt. Taste and salt at the end — the pancetta and the rind are already salty. Fish out the rind and bay leaf. Serve with Parmesan and a thread of olive oil.