



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Springtime Minestrone with Pistachio Pesto

Serves 4

Ingredients

SOFFRITTO

¼ cup olive oil
2 medium onions, finely chopped
3 medium leeks, white and pale-green parts only, finely chopped
3 celery stalks, finely chopped
Kosher salt

PESTO

2 tablespoons raw pistachios
1 garlic clove, chopped
1 cup (packed) basil leaves
1 cup (packed) parsley leaves with tender stems
⅔ cup olive oil, divided
½ cup finely grated Parmesan
½ teaspoon finely grated lemon zest
Kosher salt, freshly ground pepper

SOUP AND ASSEMBLY

1 tablespoon olive oil
4 sprigs thyme
1 bay leaf
4 cups low-sodium chicken stock or water
6 ounces sugar snap peas, trimmed, sliced in half crosswise
½ bunch small Tuscan kale, ribs and stems removed, leaves torn
1 14.5-ounce can cannellini (white kidney) beans, rinsed
1 cup shelled fresh peas (from about 1 pound pods) or frozen peas, thawed
Kosher salt, freshly ground pepper
Thinly shaved Parmesan and crushed red pepper flakes (for serving)
4 ¾ -inch-thick slices country-style bread, toasted

Instructions:

SOFFRITTO

Step 1

Heat oil in a large skillet over medium-high. Cook onions, leeks, and celery, stirring often, until soft but not browned, 6–8 minutes. Season with salt.

Step 2

Do Ahead: Soffritto can be made 3 days ahead. Let cool; cover and chill, or freeze up to 1 month.

PESTO

Step 3

Preheat oven to 350°. Toast pistachios on a rimmed baking sheet, tossing once, until golden brown, 6–8 minutes. Let cool; crush using a small saucepan (you want a mix of sizes).

Step 4

Pulse garlic, basil, parsley, and $\frac{1}{3}$ cup oil in a food processor until a coarse purée forms. Transfer to a medium bowl and mix with Parmesan, lemon zest, crushed nuts, and remaining $\frac{1}{3}$ cup oil; season with salt and pepper.

SOUP AND ASSEMBLY

Step 5

Heat oil in a medium pot over medium-high. Cook thyme, bay leaf, and $\frac{1}{2}$ cup soffritto, stirring often, until fragrant, about 2 minutes. (Reserve remaining soffritto for another use.) Add stock and bring to a boil. Reduce heat to a simmer and add sugar snap peas; cook until crisp-tender, about 4 minutes. Add kale, beans, and peas and cook until kale is wilted and peas are tender, about 3 minutes. Taste and adjust seasoning with salt and black pepper.

Step 6

Serve soup, topped with some Parmesan and red pepper flakes, with toast and pesto.

Credit: bonappetit.com