

# Minestrone Primavera



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Recipe by: Laura Vitale

Serves 6

**Prep Time: 10 minutes**

**Cook Time: 20 minutes**

## Ingredients

- \_\_ 2 Tbsp of Olive oil
- \_\_ 1 Bunch (about 5 or 6) Green Onions, white and light green parts only, chopped
- \_\_ 1 Large Carrot, peeled and diced
- \_\_ 2 Stalks of Celery, diced
- \_\_ 1 Bunch of Asparagus, trimmed and chopped
- \_\_ 2 Zucchini, diced
- \_\_ 1 14oz can of Cannelini Beans, drained and rinsed
- \_\_ 1 cup of White Wine
- \_\_ 1 3 Piece of Parmigiano Rind or just freshly grated Parmigiano Reggiano
- \_\_ 3 cups of Baby Spinach, washed, dried and roughly chopped
- \_\_ ¼ cup of Pesto
- \_\_ 6 cups of Chicken Stock or Vegetable Stock
- \_\_ ½ cup of Frozen Peas, defrosted
- \_\_ 1 cup of Cheese and Spinach Tortellini or any other dried pasta
- \_\_ Salt and Pepper, to taste

1) In a large soup pot, add the oil and preheat it over medium heat.

2) Add the green onions, carrot and celery and let them get nice and translucent, about 5 minutes.

3) Add the wine and allow it to cook out for about a minute.

4) Add the stock along with the cannellini beans and parmesan rind and bring to a boil.

5) Add the chopped zucchini and asparagus and cook for about 10 minutes.

6) Add the tortellini and cook them until cooked through, about 7 or 8 minutes. Add the spinach, peas and pesto and cook for 1 more minute.

7) Season with salt and pepper to taste and serve immediately!

