

Kale Minestrone with Pistou

CLAIRE SAFFITZ BON APPÉTIT MARCH 2015

Yield 8 Servings

Ingredients

Minestrone:

3 sprigs oregano

3 sprigs rosemary

2 bay leaves

2 tablespoons olive oil

4 ounces pancetta (Italian bacon), chopped (optional)

1 onion, chopped

1 leek, white and pale-green parts only, thinly sliced

2 carrots, peeled, chopped

2 celery stalks, chopped

4 garlic cloves, thinly sliced

1/2 teaspoon crushed red pepper flakes

Kosher salt

2 tablespoons tomato paste 1 28-ounce can whole peeled tomatoes, drained

1 Parmesan rind (about 2 ounces; optional)

3 cups cooked cannellini beans, cooking liquid reserved if desired, or two 15-ounce cans, rinsed

Freshly ground black pepper

12 ounces baby Yukon Gold potatoes, scrubbed, cut into 1/2" pieces

1 bunch Tuscan kale, ribs and stems removed, leaves torn into 1" pieces

Pistou and assembly:

2 garlic cloves

1 cup fresh basil leaves

1/2 cup olive oil

1/2 ounce finely grated Parmesan

1 teaspoon finely grated lemon zest

Kosher salt

Preparation

Minestrone:

Tie oregano, rosemary, and bay leaves together with kitchen twine.

Heat oil in a large heavy pot over medium. Add pancetta, if using, and cook, stirring often, until browned around the edges, about 5 minutes. Add onion, leek, carrots, celery, garlic, and red pepper flakes; season with salt. Cook, stirring often, until onion is translucent and carrots are tender, 10–12 minutes. Add tomato paste and cook, stirring to coat, until slightly darkened, about 3 minutes.

Add tomatoes, crushing with your hands as you go, then herb bundle, Parmesan rind, if using, and 6 cups water or reserved bean cooking liquid, or a combination. Season with salt and pepper and bring to a boil. Add potatoes, reduce heat, and simmer until potatoes are tender and flavors have melded, 20–25 minutes. Add kale and beans; cook until kale is tender, about 5 minutes. Discard Parmesan rind and herb bundle.

Do ahead: Soup can be made 2 days ahead (or 2 months if frozen). Let cool; transfer to airtight containers and chill.

Pistou and assembly:

Pulse garlic and basil in a food processor until finely chopped. Transfer to a small bowl and stir in oil, Parmesan, and lemon zest; season with salt. Serve soup topped with pistou.