**Minestrone Yield about 5 cups, serving 4**

**Ingredients**

1 – 16oz can of white beans drained and rinsed

1/4 teaspoon salt

2 slices lean bacon, chopped small

1/3 cup olive oil

1 small onion, diced small

1 medium carrot, cut into medium dice

1 rib of celery, cut into medium dice

2 garlic cloves, minced

1 zucchini, scrubbed and cut into medium dice

1/4 pound green beans, trimmed and cut into 1/2-inch pieces

1/4 pound boiling potatoes cut into medium dice

1 cup shredded green cabbage (preferably Savoy), (chiffonade)

1 cup kale, rinsed, drained, stems discarded, and the leaves chopped (chiffonade)

1- 28-ounce can tomatoes, chopped coarse and drained well

2 ½ cups chicken broth (preferably low-salt)

\*\*\*freshly grated Parmesan, garlic bruschetta, and dry-cured sausages as accompaniments

**Preparation**

In a sauce pan

cook the bacon in the oil over moderate heat, stirring, until it is crisp and pale golden.

add the onion, and cook the mixture, stirring, until the onion is softened.

Add the carrots, the celery, and the garlic, cook the mixture, stirring, for 4 minutes.

Add the zucchini, the green beans, and the potatoes, cook the mixture, stirring, for 4 minutes.

Add the cabbage and the kale, cook the mixture, stirring, until the cabbage is wilted.

Add the tomatoes and 2 cups of the broth (reserve ½ of a cup), simmer the soup, covered, for 30 minutes.

Drain the white beans, in a blender or food processor purée half of them with 1/2 cup of the reserved broth, and stir the purée and the remaining white beans into the soup. Simmer the soup, uncovered, for

5 minutes, thin it if desired with some extra broth or water. season it with salt and pepper.

Serve the soup with the Parmesan, the bruschetta, and the sausages.