

Vegetable Soup (Provençal)

Source: Cook's Illustrated & America's Test Kitchen

Modified By: Heather Hayden, Michael D'Attilo

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Ingredients

Pistou (*Optional; Heather likes more than Michael*)

¾ Cup packed fresh basil leaves

1 ounce Parmesan cheese, grated (1/2 cup)

⅓ cup olive oil

1 medium garlic clove, minced or pressed through a garlic press (about 1 teaspoon)

Soup

1 tablespoon olive oil

1 medium leek, white and light green parts only, halved lengthwise, sliced 1/2 inch thick, and rinsed thoroughly

1 celery rib, cut into 1/2-inch pieces

1 carrot, peeled and sliced 1/4 inch thick

1/2 tsp salt

2 medium garlic cloves, minced or pressed through a garlic press (about 2 teaspoons)

3 cups vegetable broth

3 cups water

8 ounces green beans, trimmed and cut into 1/2-inch lengths (see note)

1 (15-ounce) can cannellini or navy beans, drained and rinsed

1 small zucchini (about 6 ounces), halved lengthwise, seeded, and cut into 1/4-inch pieces

1 large tomato, cored, seeded, and chopped medium

For Serving *(Michael likes more pasta)*

½ cup orecchiette or other small pasta, cooked separately

Parmesan Cheese

Instructions

Note: The pistou can't be made more than a few hours ahead, or its color will dull.

1. FOR THE PISTOU: Process basil, Parmesan, oil, garlic, and pepper together in food processor until pureed and smooth, about 10 seconds; transfer to serving bowl and set aside.
2. FOR THE SOUP: Heat oil in large Dutch oven over medium heat until shimmering. Add leek, celery, carrots, and 1/2 teaspoon salt and cook, stirring occasionally, until softened, 8 to 10 minutes.
3. Stir in garlic and cook until fragrant, about 30 seconds. Stir in broth and water and bring to simmer for about 5 minutes. Stir in green beans and simmer until bright green but still crunchy, about 4-5 minutes. Stir in zucchini, cannellini beans, and tomatoes and simmer until all vegetables are tender, about 3 minutes longer.
4. Season with salt and pepper to taste. Ladle soup into individual serving bowls along with pasta, and garnish each with generous tablespoon of pistou before serving.

Revision #3

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