

Fall Minestrone Soup

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Cuisine: Soup

Ingredients

- 3-4 shallots, finely chopped (about ½ cup)
- 2 small or 1 large garlic glove, minced
- 3 tablespoons tomato paste
- 1 tablespoon finely chopped sage
- ½ teaspoon red pepper flakes, optional (add more or less if you like)
- ½ cup dry white wine
- 1 14oz can diced tomatoes; crushed can be used as well if you like smaller pieces of tomatoes (I really like the fire roasted tomatoes, if you can find them!)
- 1 14 oz can cannelloni beans, drained and rinsed
- 32oz vegetable stock (4 cups)
- 1 cup macaroni pasta, uncooked
- 2 cups cooked butternut squash cut into about ½ inch cubes (if it is a little more or less than 2 cups it is fine)
- Pesto:
 - 3-4 tablespoons fresh sage
 - 1 cup fresh basil
 - ½ cup freshly grated parmesan cheese
 - 1 garlic clove
 - 8 tablespoons olive oil, or enough to make the pesto able to drizzle off a spoon



Instructions

1. Preheat the oven to 375 degrees
2. Peel the butternut squash, and cut into ½ inch cubes
3. Place on a baking sheet lined with aluminum foil and toss with olive oil and salt
4. Bake until softened, about 30 minutes
5. In a large heavy pot, heat a few tablespoons of olive oil over medium heat
6. Add in the shallots with a sprinkle of salt, and cook until softened
7. Add in the garlic, red pepper flakes, and sage, cook until fragrant, about 30 seconds
8. Stir in the tomato paste
9. Stir in the wine
10. Pour in the tomatoes, vegetable stock, beans, and cooked butternut squash
11. Stir everything together, bring to a boil, then lower to a simmer
12. Bring another pot to a boil, add salt and pasta and cook until just al dente; you want to make sure the pasta is undercooked because it will cook more when you add it to the soup
13. Add the cooked pasta to the soup
14. Make the pesto by placing the sage, basil, grated parmesan cheese, and garlic into a food processor, and slowly add in the olive oil until you achieve the right consistency; you want the pesto to be able to drizzle off of a spoon
15. Serve the hot soup in a bowl and drizzle some of the pesto over the soup

Recipe by From Scratch With Maria Provenzano at <http://fromscratchwithmaria.com/fall-minestrone-soup/>