

Ribollita (Tuscan Minestrone)

10 servings

Ingredients:

1/4 cup extra-virgin olive oil, plus some for drizzling on bread
1 lg. red onion, chopped
2 carrots, chopped
8 ounces pancetta, chopped
3 cloves garlic, minced
1 tablespoon tomato paste
1 (15-ounce) can diced tomatoes
1 pound frozen spinach, thawed and squeezed dry
1 (15-ounce) can cannelloni beans, drained
1 Tbsp Herbs de Provence
1 Qt. chicken broth
2 bay leaves
1 ciabatta loaf, sliced
Salt
Freshly ground black pepper
Grated Parmesan, for serving

Preparation:

Heat the oil in a heavy large pot over medium heat. Add the onion, carrot, pancetta, 2/3 of the minced garlic, salt, and pepper. Cook until the onion is golden brown and the pancetta is crisp, about 7 minutes. Add tomato paste and stir until dissolved. Add tomatoes and stir, scraping the bottom of the pan with a wooden spoon to release all the brown bits. Add the spinach, beans, herbs, stock, and the bay leaves. Bring the soup to a boil, reduce heat and simmer for 30 minutes.

Meanwhile, preheat the oven to 350 degrees F.

Drizzle the ciabatta slices with olive oil. Toast until golden brown, about 5 minutes. Remove from the oven and cut the slices to fit on the bottom of the serving bowls. Spread the top of the toasts with the remaining minced garlic. Place the toasts in the serving bowls and ladle the soup over the toasts.

Sprinkle with Parmesan and serve immediately along with the remainder of the toast.