

Winter Minestrone

<http://unihomemaker.com/2012/12/19/winter-minestrone/>

Ingredients:

- 1 slice of pancetta about 1/2"-3/4" thick, coarsely chopped
- olive oil for cooking
- 1 onion, chopped
- 2 stalks of celery, chopped
- 2 carrots, peeled and chopped
- 2 cloves of garlic, minced
- 1 sprig of fresh rosemary, leaves stripped and chopped
- 1 large yukon gold potato, peeled and cubed (mine was the size of a starchy potato)
- 1 (14.5 ounce) can of diced tomatoes
- 1 (15 ounce) can of cannellini beans, drained and rinsed
- 2 (14.5 ounce) cans of beef broth
- 1 pound of Swiss chard, stems trimmed and leaves are coarsely chopped (I used red Swiss chard but buy whatever that looks good that day)
- 1 ounce of parmesan cheese rind
- fresh Italian parsley, chopped
- salt and pepper to season

Preparation:

In large soup pot over medium heat add pancetta and olive oil. Slightly brown pancetta, about 5 minutes. Add onions, celery, carrots, garlic and rosemary. Season with salt and pepper but not too much salt as the pancetta will give off some salty flavor as well as the parmesan rind you'll be adding later. Cook until onions are soft, about 10 minutes. Add potatoes, diced tomatoes, cannellini beans and beef broth. Stir to combine, and then add Swiss chard. Submerge Swiss chard in the broth and then add parmesan cheese rind. Bring the soup pot to a boil over high heat and then reduce to low heat. Simmer until potatoes are tender, about 20-30 minutes. Discard parmesan rind and check for seasoning. Ladle soup into a bowl, garnish with parsley and serve.

Source: Giada De Laurentiis