



## Ribollita – The Tuscan Minestrone

Servings: 6      Prep Time: 1 hour      Start to Finish: 2 1/2 to 3 hours      Make Ahead: Yes

- 8 ounces (1 cup) dried great Northern or cannellini beans
- 3 tablespoons olive oil, plus extra for garnish
- 1 cup chopped onion
- 1/2 cup chopped leek, white and light green parts only (about 1 medium leek)
- 1/2 cup diced carrot (1/2-inch dice)
- 1/2 cup diced celery (1/2-inch dice)
- 1 tablespoon minced garlic
- 1 teaspoon crushed dried rosemary
- One 14 1/2 ounce can diced tomatoes and their juices
- 8 – 10 oz. Savoy cabbage (from 1 head), halved, cored, and cut into 1/4-inch-wide strips to make 2 1/2 to 3 cups
- 1 1/2 tablespoons kosher salt, plus more if needed
- 8 ounces russet or Yukon gold potato (1 medium), peeled and cut into 1/2-inch dice
- 8 ounces zucchini (1 medium), halved length-wise and cut into 1/2-inch thick slices
- 6 ounces Swiss chard, stems removed and leaves cut into 1/2-inch thick strips to make 2 cups
- 8 1/2-inch-thick slides day-old Italian bread, such as ciabatta
- 1 to 2 whole garlic cloves, peeled and halved
- 1 cup grated Parmesan cheese, preferably Parmigiano-Reggiano, for garnish

1. Rinse and sort through the beans to removed any pebbles. Put beans in a large bowl; cover with 3 cups of boiling water. Soak beans for 1 hour. Drain beans in a colander and reserve.
2. Heat olive oil in a large, heavy pot (with a lid) over medium-high heat. When hot, add the onion, leek, carrot, and celery and saute until just softened, for 3 to 4 minutes. Add minced garlic and rosemary and saute 1 minute more.
3. Add 8 cups water, the reserved beans, tomatoes, cabbage, and 1 1/2 tablespoons salt. Bring to a boil, then reduce heat and cook at a simmer, covered, for 1 hour.
4. Add potatoes, zucchini, and chard; simmer, covered, until the potatoes and zucchini are tender and the chard has wilted, for 20 to 25 minutes. Taste soup and season with salt, as needed. (Soup can be prepared 2 days ahead. Cool, cover, and refrigerate. Reheat over medium heat.)
5. When ready to serve, lightly toast the bread slices, then rub each piece on both sides with a cut garlic clove. Either place 1 bread slice in the bottom of 6 soup bowls and ladle soup over or ladle soup into 6 bowls and top each with a bread slice. Garnish each serving with Parmesan cheese and a drizzle of olive oil.

**Cooking Tip:** This soup can be served as soon as it is made, but it improves in flavor when prepared 2 days ahead and “cooked again” or reheated.

From Sunday Soup. Text (c) 2008 by Betty Rosbottom; Photographs (c) 2008 by Charles Schiller. Used with permission from Chronicle Books LLC, San Francisco.