



MINISTRONE WITH PANCETTA

Prep Time: Active 17 minutes/Inactive 12 minutes
Makes 6 to 8 servings

This soup has the hearty, robust flavor of one that took hours to prepare, but it will be on the dinner table in much less time. Both pancetta and bacon are made from cured pork belly, but bacon is typically smoked as well, so using bacon with add a subtle touch of smoky flavor to the soup. For a vegetarian version, use 2 tablespoons of olive oil in place of the pancetta and vegetable broth in place of the chicken broth. Pair with the Mamma Mia Red Blend for dinner worth toasting to. Salute!

INGREDIENTS

- 4 ounces pancetta or bacon, chopped
- 2 cups finely chopped onion
- 1 medium zucchini, diced (about 2 cups)
- 2 stalks celery, diced (about 1 cup)
- 1 quart chicken broth
- 1 can (28 ounces) diced or crushed tomatoes
- 1 can (15 ounces) chickpeas, drained and rinsed
- 1/2 cup small shell pasta
- Salt and freshly ground black pepper
- 1/3 cup freshly grated parmigiano or parmesan cheese
- 1/4 cup finely chopped parsley

INSTRUCTIONS

Cook the pancetta or bacon in a medium pot over medium heat until lightly browned, about 5 minutes. If there is more than about 2 tablespoons of fat produced, spoon out the excess. Add the onion, zucchini and celery to the pot and cook until tender, stirring occasionally, 3 to 5 minutes. Add the broth and tomatoes (with their liquid) and bring just to a boil over high heat. Stir in the chickpeas and pasta, reduce the heat to medium-low and simmer until the pasta is tender, 10 to 12 minutes. Taste the soup for seasoning, adding salt and pepper to taste.

Stir together the parmigiano cheese and parsley in a small bowl.

Ladle the minestrone into individual bowls, spoon some of the parmigiano-parsley mixture into the center of each bowl and serve.



Pair this with:
Mamma Mia
Red Blend



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#LifeLaughterLasagna

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