

# Green veggie minestrone with basil & parmesan oil



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Preparation 30 mins | Cooking 45 mins | Serves 4-6

- 1 tbs olive oil
- 1 leek, trimmed and thinly sliced (white part only)
- 3 garlic cloves, finely chopped
- 1 long green chilli, deseeded and chopped
- 2 celery sticks (including leaves), thinly sliced
- 300g zucchini, quartered lengthways and sliced
- 1 large potato, peeled and diced
- 6 cups chicken or vegetables stock
- 400g can cannellini beans, drained and rinsed
- 75g baby spinach leaves, chopped
- 350g green peas, podded
- Char-grilled bread, to serve

#### Basil & parmesan oil:

- 1 cup basil leaves (+ extra to serve)
- ½ cup finely grated parmesan (+ extra to serve)
- 50ml extra virgin olive oil

**STEP 1** To make basil & parmesan oil, place basil and oil in a small food processor. Process until finely chopped. Stir in parmesan. Stir in parmesan and set aside.

**STEP 2** Heat oil in a large saucepan over medium heat. Add leek, garlic, chilli and celery and cook, stirring often, for 5 minutes until leeks softens.

**STEP 3** Add zucchini and potato and cook, stirring often, for 5 minutes. Add stock, cover and bring to the boil over medium-high heat. Reduce heat and simmer, stirring occasionally, for 20-25 minutes until vegetables are tender. Add cannellini beans, spinach and peas. Simmer for 5 minutes. Stir through half of the basil and parmesan oil.

**STEP 4** Ladle soup into bowls. Drizzle with remaining basil and parmesan oil. Sprinkle with parmesan and basil and serve.