

AUTUMN MINESTRA SOUP

2 cups arugula or Swiss chard (about 3 ounces)
1 clove garlic
4 tbs. olive oil, divided
Salt and pepper to taste
2 onions, thinly sliced or chopped
2 cloves garlic, thinly sliced
1 cup 3/4 -inch cubes butternut squash
1 bunch (1 pound) broccoli rabe (broccolini), ends trimmed, roughly chopped
4 cups vegetable stock or broth
½ cup cooked cannelloni or garbanzo beans, rinsed and drained
1 cup cooked butter beans, rinsed and drained
½ cup string beans, trimmed

Blanch arugula or Swiss chard, drain and cool in ice wash. In a blender or food processor grind arugula, 1 clove garlic and 2 tablespoons olive oil. Season with salt and pepper and set aside.

In a large saucepan, heat remaining 2 tablespoons olive oil and add onions and sliced garlic; cook over medium-low heat until translucent, about 10 minutes. Add squash and broccoli rabe; cook until greens are wilted, about 8 minutes. Add stock or broth and bring to a simmer; cook about 10 minutes.

Once flavors have blended, add cannelloni or garbanzo beans, butter beans and string beans. Return to a simmer, then remove from heat. Add arugula paste and stir. Season with salt and pepper.

Ladle soup into bowls and serve. (Optional: garnish with shaved Parmesan cheese curls and a drizzle of extra virgin olive oil.)