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## Vegetable Soup with Pistou

If the *pistou* seems suspiciously similar to *pesto*...well, it is. *Pistou* is a French version of the Italian *pesto*. We're substituting pine nuts for parmesan in this vegan version. Don't worry if the soup seems bland; adding the *pistou* at the end brings out all the flavors.

### Pistou

- 4 garlic cloves
- 2 cups fresh basil leaves
- ½ cup pine nuts
- ¼ cup olive oil
- 1 tsp. kosher salt
- 1 tsp. crushed red pepper flakes

### Vegetable Soup

- 2 Tbs. olive oil
- 2 medium leeks, rinsed well and chopped
- 2 medium carrots, peeled and sliced
- 1 14 ½-oz. can diced tomatoes, undrained
- 6 cups vegetable broth (or if you prefer, vegetarian "chicken" broth)
- 2 small potatoes, chopped
- 1 cup tiny pasta shapes
- 1 tsp. kosher salt
- 2 cups green beans (fresh or frozen), sliced
- 2 small zucchini, sliced
- 1 14 ½-oz. can cannellini beans, undrained

1. Make the *pistou* first. Combine all ingredients in a food processor and combine until the consistency is similar to paste. Chill until the soup is ready.
2. In large stewpot, heat olive oil over medium heat. Sauté leeks and carrots for about 8 minutes. Stir in tomatoes and liquid, broth, potatoes, pasta, and salt. Bring to a boil and cook for about 8 minutes. Stir in green beans and zucchini. Cook for about 5 minutes. Remove from heat and add cannellini beans and liquid.
3. Ladle soup into bowls and serve with a spoonful of *pistou* on top. Stir *pistou* into soup to bring out the full flavors of the vegetables.