



Italian White Bean and Pancetta Soup

Savannah · 28/09/2024



Prep Time

1 hr 5 mins

Difficult

Medium

Servings

8

Description

This soup is similar to a minestrone but contains no tomatoes Garnish with freshly grated cheese

Ingredients

- - 6 ounces pancetta bacon
- finely diced - ¼ cup olive oil - 1 cup red onion
- chopped - 1 cup chopped celery - 1 tablespoon chopped fresh sage - 1 teaspoon salt - 1 teaspoon ground black pepper - 6 cups chicken stock - 4 (19 ounce) cans cannellini beans
- drained and rinsed - 2 cups seashell pasta - 1 teaspoon salt - 2 tablespoons finely chopped fresh parsley

Instructions

1. In an 8-quart pot
2. saute pancetta in the olive oil until soft
3. about 10 minutes. Add onion and celery; cook and stir until the onion has softened and turned translucent
4. about 5 minutes. Sprinkle with sage
5. 1 teaspoon salt
6. and black pepper. Pour in the chicken stock
7. cover
8. and bring to a boil. Stir in the drained beans
9. cover
10. and reduce the heat to low. Simmer for 30 minutes. Meanwhile
11. cook the pasta in 4 quarts boiling water with 1 teaspoon salt until al dente
12. about 10 minutes. Drain and add to the soup. Stir in minced parsley before serving
13. and sprinkle with grated cheese. Cook's Notes You can use 1 pound of dried white beans in place of the canned beans. To substitute dried beans
14. soak them overnight in 5 cups of water. Drain beans and place in a large pot. Add 10 cups cold water
15. cover
16. and bring to a boil. Reduce the heat to low and simmer beans until tender
17. at least 1 hour. Drain the beans and proceed with the recipe. If pancetta is unavailable
18. use lean bacon instead. You may also use 1 teaspoon crumbled dried sage in place of the fresh sage.