

## Spring Minestrone Soup



In this soup, the various green hues of spring and summer vegetables shine through the clear broth. To add a delicious tang, serve each portion with a wedge of lemon. Serve a big bowl of Spring Minestrone with a crusty bread and an exquisite salad for an attractive light meal.

- 1 Tbsp olive oil
- 1 cup chopped onion
- 1 garlic clove, minced or pressed
- 2 leeks, washed and chopped (white and tender green parts only)
- 2 celery stalks, diced (about 1 cup)
- 1/4 tsp dried oregano
- 1 tsp ground fennel
- 1/2 tsp salt
- 1/4 tsp ground black pepper
- 4 cups light vegetable stock
- 1 small zucchini, cubed (about a cup)
- 1 15-ounce can cannellini, or other white bean, drained and rinsed
- 2 cups shredded greens, such as spinach, kale, or beet greens
- 1 cup fresh or frozen peas (optional)
- 1 cut asparagus (2-inch pieces) (optional)

Combine the oil, onions, and garlic in a soup pot and sauté about 5 minutes. Stir in the leeks and sauté for 2-3 minutes. Add the celery, oregano, fennel, salt and pepper and continue to sauté another 5 minutes.

Stir in the stock and bring to a boil. Reduce the heat, add the zucchini and simmer about 5 minutes. Add the white beans and return to a simmer. Stir in the greens and if using, the peas and asparagus, and simmer another 10 minutes or until tender. Add a splash of lemon just before serving.