



Chef John's Minestrone Soup

Ingredients

2 tablespoons olive oil	1 (15 ounce) can garbanzo beans, drained
3 ounces chopped pancetta	1 teaspoon red pepper flakes, or to taste
1 onion, diced	1 teaspoon Italian seasoning
1 cup diced celery	2 teaspoons salt
4 cloves garlic, minced	1 bunch Swiss chard, chopped
4 cups chicken broth	2/3 cup ditalini pasta
2 cups water, plus more as needed	salt and ground black pepper
1 (28 ounce) can plum tomatoes, crushed fine	1/4 cup extra virgin olive oil, for drizzling
1 cup cranberry beans, shelled	1/4 cup finely grated Parmigiano-Reggiano cheese
2 cups chopped cabbage, or more to taste	1/4 cup chopped fresh Italian flat-leaf parsley

Directions

Heat 2 tablespoons olive oil in large stock pot over medium-high heat. Add pancetta; cook and stir until it begins to brown, 2 to 3 minutes. Stir in onions and celery; cook and stir until onions start to turn translucent, about 3 minutes. Stir in minced garlic and cook for another minute.

Pour chicken broth, water, and plum tomatoes into the pancetta and onion mixture. Bring to a simmer.

Stir cranberry beans, cabbage, garbanzo beans, red pepper flakes, Italian seasoning, and 2 teaspoons salt into broth mixture. Bring to a simmer and cook until cranberry beans are tender, adding more water as needed if the soup becomes too thick, about 45 minutes.

Stir in Swiss chard and simmer until softened, about 15 minutes. Season with salt and black pepper to taste.