



GEORGE  
CHIALA'S  
RECIPE  
OF  
THE MONTH  
COLLECTION

MAR 2020  
Recipe 130



(photo by Marc-Henri)

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## Spring Minestrone

### PREPARATION

- 1 - Heat oil in a Dutch oven on medium. Add celery, leeks, onion, and 1/2 teaspoon salt and cook, covered, stirring occasionally, until tender, 5 to 7 minutes.
- 2 - Add potatoes, thyme, 1/4 teaspoon each salt and pepper, and 6 cups water and bring to a boil, then simmer 8 minutes.
- 3 - Add asparagus and fusilli and simmer 3 minutes more.
- 4 - Add sugar snap peas and beans and simmer until fusilli is al dente, about 5 minutes more. Discard thyme sprigs. Sprinkle soup with dill and serve with bread, if desired.

### INGREDIENTS

- 2 tablespoons extra virgin olive oil
- 2 stalks celery, finely chopped
- 2 leeks (white and light green parts only), finely chopped
- 1 onion, finely chopped
- Sea salt
- Pepper
- 12 oz. red potatoes, cut into 1/2-inch pieces
- 8 sprigs fresh thyme
- 1 lb. asparagus, trimmed and cut into 1-inch pieces
- 6 oz. sugar snap peas, halved
- 1 15-oz can white beans, rinsed
- 3/4 cup uncooked fusilli pasta
- Chopped dill and crusty bread, for serving

**COOK'S NOTE:**

This delicious and healthy twist on traditional minestrone soup showcases some of springtime's finest greens including asparagus and snap peas .

Bon Appétit!  
-George