

## PASTA PRIMAVERA SOUP (*SPRING VEGETABLE SOUP WITH PASTA*)

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serves 4

*This very quick meal features barely cooked vegetables in a simple and gently-seasoned broth. The goal is to taste the vegetables individually but happily together in a light and satisfying dish.*

- 1 tablespoon salted butter –*Vegan: olive oil*
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- 1/4 cup minced white onion
- 1 stalk celery, minced
- 1/2 small carrot, julienned (matchstick-sized pieces)
- 2 tablespoons torn fresh parsley
- Kosher salt and freshly ground pepper
- 1/2 clove garlic, minced
- 1/2 cup dry white wine
- 4 cups chicken broth, homemade if at all possible — *Vegan: vegetable broth*
- 1 large leek, white and light green parts only, thinly sliced
- 1 small fennel bulb, trimmed, cored, and thinly sliced
- Handful (1/3cup) each fresh green peas and chopped baby spinach
- 1 cup fresh cheese tortellini or other pasta —*Vegan–plain pasta without eggs*
- Chives and basil for garnish
- Grated Parmigiano-Reggiano for garnish– *Vegan–freshly made croutons*

Melt butter over medium heat in a 6-quart heavy soup pot and add olive oil. Sauté the onion, celery, and carrot in the butter 2-3 minutes; season with parsley and just a good pinch of salt and pepper. Let cook several minutes or until vegetables are softened; add garlic and cook another minute. Pour in wine; let cook down another couple of minutes. Pour in broth, raise heat, and bring to a gentle boil. Add leek and fennel; cook 3-4 minutes. Stir in peas, baby spinach, and tortellini. Cook another 2-3 minutes or until peas are nearly tender and tortellini is just barely done. Taste, adjust seasonings as needed, and serve hot garnished with fresh chives, basil, and, if desired, with just a bit of grated Parmigiano-Reggiano.

**WINE: Sauvignon Blanc or an American version, Fumé Blanc**

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