

# Minestrone Verde

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Recipe source: [Cooking Light](#)



## **INGREDIENTS:**

- 1 cup coarsely chopped fresh basil (from about 3 bunches)
- 2 tablespoons shredded Parmigiano-Reggiano cheese
- 1 tablespoon pine nuts
- 1 garlic clove, chopped
- 2 tablespoons extra-virgin olive oil, divided
- 2 cups thinly sliced leeks
- 2 small zucchinis, sliced into half-moons
- 4 cups unsalted chicken stock
- 8 ounces refrigerated tortellini
- 3 cups coarsely chopped fresh baby spinach (about 3 oz.)
- 1 cup frozen green peas, thawed
- 1 teaspoon fresh lemon juice
- 1/4 teaspoon kosher salt
- 1/4 teaspoon black pepper

## **DIRECTIONS:**

- Process basil, cheese, pine nuts, and garlic in a food processor until finely chopped.
- Add 1 1/2 tablespoons oil; process until very finely chopped and fully combined, stopping to scrape sides of bowl as necessary. Set aside.

- Heat remaining 1 1/2 teaspoons oil in a medium Dutch oven over medium. Add leeks; cook, stirring often, until softened, about 6 minutes.
- Stir in zucchini; cook, stirring occasionally, until zucchini is just tender but not browned, about 4 minutes.
- Add chicken stock, and increase heat to medium-high. Bring to a boil; reduce heat to medium-low, and simmer 8 minutes.
- Meanwhile, cook tortellini in a stockpot of boiling water 3 minutes less than package directions, omitting salt and fat. Drain.
- Add tortellini, spinach, and peas to soup. Cook until spinach is wilted, about 1 minute.
- Stir in lemon juice and salt.
- Ladle soup evenly into 4 bowls. Top each serving with pesto, and sprinkle evenly with pepper.