

Jane's Garden Minestrone

2 or 3 large tomatoes
2 medium onions
2 zucchini
1 clove garlic
1 head romaine lettuce or escarole
1 ½ cups green beans or 10 ounce package frozen lima beans
10 ounce package frozen peas
2 tablespoons minced basil
3 tablespoons minced fresh parsley
1/3 cup olive oil
Salt & pepper, to taste

You're going to layer the vegetables in a heavy bottomed soup pot (at least 3 quarts) in this order: tomatoes, onions, zucchini, garlic, lettuce, peas, & beans.

Peel the tomatoes. The method I use: make an X in the tomato in a few places with a sharp knife, dip each in boiling water for about 45 seconds, cool. The skins should easily peel right off. Slice them and layer them in the pot.

Peel and thinly slice the onions and layer over the tomatoes. Do the same with the zucchini. Mince the garlic and sprinkle over top.
Coarse chop the lettuce or escarole (spinach or cabbage would work, too) and into the pot.

Cover all with the green or lima beans and peas.

Chop the parsley and basil and sprinkle over the top. Pour in the olive oil.

Put the pot on a medium to medium high burner for about 10 minutes – do not stir. You'll hear the juices begin to bubble – you can turn the heat down a notch or two – just make sure the soup is still simmering away.

After 10 minutes stir the soup and mix it well. Cook covered for about 30 minutes more. Add salt and pepper to taste. Now would also be the time to add cooked beans or cooked pasta to the soup to make it a heartier meal.

I like to serve it topped with a little grated pecorino romano cheese made from sheep's milk.