



The Edible Garden

Recipe featured at the *Whole Foods Market Friday* demonstration,
October 8

Ribollita

By: Andrew Roberts, Whole Foods Market, Northeast Region

Ingredients

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| ¼ cup olive oil | ¼ teaspoon crushed red pepper |
| 1 medium onion, peeled and chopped | 4 cups shredded Savoy cabbage |
| 1 medium carrot, peeled and chopped | 1 package (16 ounces) frozen spinach,
thawed and squeezed dry |
| 3 stalks celery, chopped | 1 can (15 ounces) cannellini beans,
rinsed & drained |
| 4 ounces pancetta, chopped | 3 cups chicken stock |
| 2 garlic cloves, peeled and minced | 1 bay leaf |
| 1 teaspoon salt | 1 tablespoon Herbes de Provence |
| 1 teaspoon freshly ground black pepper | 1 piece Parmigiano-Reggiano rind |
| 1 can (15 ounces) diced tomatoes | |
| 1 tablespoon tomato paste | |

for croutons

- 1 ciabatta loaf, halved
- 2 garlic cloves
- Olive oil to drizzle

Instructions

1. Heat the oil in a heavy pot over a medium flame. Add onion, carrot, celery, pancetta, garlic, salt, and pepper. Cook for 6 minutes or until the pancetta is crisp.
2. Add tomato paste, diced tomatoes, and crushed red pepper, then stir to scrape bottom of the pot to gather all the brown bits.
3. Add cabbage, spinach, beans, stock, bay leaf, and parmesan rind. Bring to boil, then reduce heat and simmer 30 minutes.
4. For the croutons, preheat oven to 350°Fahrenheit. Drizzle olive oil on the cut sides of a halved loaf. Toast until golden brown. Remove from the oven and rub with garlic cloves. Cut bread into serving pieces.
5. To serve the soup, place 1 or 2 pieces of toast in bowl. Ladle soup over toast and serve with freshly grated Parmigiano-Reggiano.