



Harvest Minestrone

Pair with Danzante Merlot wine

Serves: 4 as a main course

Chef: Donatella Zampoli

Ingredients:

2 cups chicken stock

1 cup water

1 large potato, finely diced

3 garlic cloves, thinly sliced

2 medium zucchinis, grated

One 8 3/4-ounce can red kidney beans, drained

1/4 tsp. kosher salt

1/4 tsp. fresh ground pepper

Pinch of dried red pepper flakes

Extra virgin olive oil for drizzling

Directions:

Combine the chicken stock, water, potato and garlic in a large saucepan. Bring to a boil over medium heat and cook until the potato becomes tender, about 15 minutes. Using a spoon or large fork, mash the potato slightly. Add the zucchini and kidney beans; cook until the beans are heated, 3 to 5 minutes. Add the salt, pepper and crushed red pepper. Divide among four soup bowls and drizzle a small amount of extra virgin olive oil over each serving.