

# Spring Minestrone Soup



FROM THE KITCHEN OF  
**DEBBIE MACOMBER**

Bright in color and flavor, this soup is a perfect way to taste spring vegetables at their peak. The broth is savory and satisfying, yet still light enough to serve for lunch.

**Serves 4-6**

## Ingredients

2 tablespoons olive oil  
1 large leek, white part halved and sliced, greens discarded  
2 large carrots, sliced (about 2 cups)  
8 sprigs fresh thyme  
½ teaspoon kosher salt  
1 pound red potatoes, diced  
7 cups low-sodium chicken broth  
½ teaspoon ground black pepper  
1 bunch asparagus, thick ends trimmed and cut into 1-inch pieces  
15 ounce can cannellini beans, rinsed and drained  
2 tablespoon chopped fresh dill  
Crusty bread, for serving

## Directions

In a stockpot over medium-high heat, heat oil until shimmering. Add leek, carrots, thyme and salt. Sauté for 8-10 minutes, stirring occasionally, until leeks start to brown.

Add potatoes, chicken broth and pepper. Bring back to a boil, then cover and reduce to low; simmer for 20-25 minutes, or until potatoes are fork tender.

Remove thyme, then add asparagus. Cover and simmer 3 more minutes, or until asparagus is fork tender.

Remove from heat and stir in beans and dill. Let sit for 5 minutes before serving with crusty bread.