

So good and so easy. Takes a bit to cook. Get all of the veggies chopped ahead of time.

Ingredients

2 Tbsp. olive oil
1 Tbsp. butter
1 large onion diced small
1 large shallot finely chopped
4 stalks celery diced small
1 large yellow pepper diced small
4 medium (large) cloves garlic, minced (I had BIG cloves and it was divine)
8 c. chicken broth - more to taste/texture
1 lb carrots diced small (this was about 5 regular sized carrots)
1 parmesan rind (I cut off the rind off a new wedge - YUM)
1 1/2 tsp kosher salt - more to taste
1/3 c. uncooked tiny pasta (pastina, acini di pepe, orzo something small is fine) - double if you like pasta!
2 1/2 - 3 c. rotisserie or leftover chicken
grated parmesan for serving

Instructions

Heat a large Dutch oven or soup pot on medium heat. Add the oil, butter, onion, shallot, celery and bell pepper. Stir to combine. Cook for 4-5 minutes or until the onions are translucent, stirring occasionally. Add the garlic, stir well and cook for another 2 minutes.

Add the broth, carrots, parmesan rind (if using) and salt. Bring the mixture to a boil then reduce to a steady simmer and cook for 20-25 minutes uncovered or until the veggies are tender.

With a slotted spoon, remove 2 cups of the veggies and set aside.

With an immersion blender, puree the broth/veggie mixture in the pot until smooth. The parmesan rind will basically melt and add so much delicious flavor and you just blend that in with everyone else. (You can use a regular blender but let it cool a bit and take out the center of the blender top and cover with a paper towel or dish cloth so some of the heat vents.)

Add the pasta, bring the mixture to a boil then reduce to a steady simmer. Cook, uncovered for whatever time your box of pasta instructs. (Acini di pepe takes 9 minutes.)

Taste the soup and adjust the seasoning, add salt if needed.

Serve with grated parmesan and fresh ground pepper if desired. Apparently you can add chopped fresh rosemary or thyme if you're in the mood.

Apparently this can heal all ;) In the meantime it's just tasty!

