

Dave's Specialty Foods, Inc.
David Esau, Chef/Owner
www.davespecialtyfoods.com
847.259.9510

Provençal Vegetable Soup

Ingredients:

SOUP:

½	Onion, diced
3 stalks	Celery, diced
5	Carrots, peeled & diced
4 cloves	Garlic, minced
2	Zucchini, diced
1	Eggplant, diced
½ cup	Canned tomato
1.5 quarts	Water
1 tbsp	Herbs de Provence
	Salt & Pepper

PESTO:

5 cloves	Garlic
1 cup	Fresh Basil
¼ cup	Roasted walnuts
¼ cup	Parmesan, shredded
½ cup	extra virgin olive oil
	Salt & Pepper
	Garlic Croutons

Method:

Saute zucchini and eggplant in olive oil to brown. Set aside. Next, sauté onion, celery, carrot, and garlic in olive oil to brown. Add tomato, water, herbs, and seasonings. Simmer on medium heat for 15 minutes. Add zucchini and eggplant and simmer another 5 minutes. Make pesto: Place garlic, basil, nuts, parmesan, oil and seasoning in food processor. Blend and pulse until smooth and bright green. Enjoy soup with garlic crouton topped with pesto.