



THE WEDNESDAY CHEF

Rice and Potato Soup with Parmesan

Serves 6

- 3 tablespoons olive oil
- 2 medium carrots, diced
- 2 celery stalks, diced
- 4 to 5 medium-sized potatoes, peeled and cut into 1/3-inch cubes
- Salt and pepper to taste
- 1 tablespoon tomato paste
- 1 cup long-grain or arborio rice
- 8 cups hot vegetable or chicken stock, plus more if desired
- 2 2-inch-squares Parmesan rind
- 1 fresh or dried bay leaf
- A handful chopped flat-leaf parsley

1. In a deep, heavy 4- to 5-quart pot, heat olive oil over medium heat. Add the carrots and celery, season with salt and pepper, and cook, stirring occasionally, until softened, 3-5 minutes. Add the potatoes and stir to combine. Add the tomato paste and stir well to coat the vegetables.
2. Add the rice, broth, cheese rinds and bay leaf. Bring to a boil, stirring well, then lower the heat and simmer, covered, for about 18-20 minutes. Check the seasoning. If you'd like a looser soup, add a little more broth. Remove from the heat, discard the bay leaf and stir in the parsley. Remove the rinds, cut into pieces and distribute among the serving plates. Ladle the soup on top and serve.