Minestrone with Arugula Pesto

**Ingredients For Minestrone,**

- 1 tablespoon grapeseed oil
- 1 cup diced onion
- 5 cloves garlic, minced
- 1 cup diced celery
- 1 cup peeled and diced carrot
- 1 teaspoon dried Greek oregano
- 1 teaspoon dried basil
- 1 teaspoon dried French thyme
- 1 28-ounce can no-salt-added diced tomatoes
- 1 14-ounce can crushed tomatoes
- 6 cups vegetable stock
- 1 15-ounce can kidney beans, drained and rinsed
- 1 ½ cups ½-inch pieces cut green beans
- ½ cup orzo pasta or whole grain pasta
- Kosher salt and freshly ground pepper
- 3 tablespoons chopped fresh basil

**Ingredients For Pesto,**

- 1 cup arugula leaves slightly packed
- ½ cup basil leaves slightly packed
- ¼ cup walnuts
- 2 tablespoons freshly grated asiago cheese
- 3 tablespoons freshly grated parmesan cheese
- 2 medium cloves of garlic peeled
- ¼ cup extra virgin olive oil, more for a thinner sauce
- 1 teaspoon fresh lemon juice

**Directions,**

1. In a large pot heat olive oil, onion and garlic over medium high heat. Cook onions and garlic just until onions begin to brown and caramelize.
2. Add celery and carrots into pot, cook for 5 minutes.
3. Add herbs, tomatoes and stock into pot. Bring soup up to boil and cook for 5 minutes. Stir in kidney beans and green beans, bring back up to boil and cook for 3 minutes.
4. Stir in pasta and cook for the time indicated on the package. Taste, season with salt and pepper. Turn off heat and stir in basil. Serve with pesto.
5. To make pesto. Combine all the ingredients except oil and lemon juice in a food processor or mortar. Slowly drizzle in the oil and lemon juice and mix until combined. Season to taste.