

Happy Holidays from ePublishingPartners, Inc.
From our table to yours!

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Hearty Bean and Vegetable Soup



Ingredients

2 Tbsp olive oil	4 c cooked cannellini beans*
1 small onion, diced	2 qt vegetable or chicken stock
2 cloves garlic, chopped	1 tsp chopped fresh thyme
3 medium stalks celery, diced	salt and pepper
3 medium carrots, chopped a bit smaller than the beans	<i>Optional:</i> chopped parsley
2 c skinned diced tomatoes*	<i>Optional:</i> parmesan cheese
1 big bunch kale, ribs removed and chopped small	*Canned tomatoes and/or canned cannellini beans are fine in this recipe.

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Directions

1. In a soup pot, heat the oil over medium heat and sauté the onion and garlic until the onion is soft and translucent.
2. Add the celery and carrot, and cook, stirring for a few more minutes.
3. Add the tomatoes, kale, beans, stock, and thyme, and bring to a simmer.
4. Cook covered for an hour or so. Season with salt and pepper to taste.
5. Garnish the soup with chopped parsley or parmesan cheese.

Total Time: 1 hour and 35 minutes

Serves: 10

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