



FARMERS MARKET

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Cannellini Bean and Kale Soup

4 Servings

Ingredients:

- 1 ½ tbl. extra virgin olive oil
- 1 large yellow onion, finely chopped (1 ½ cups)
- 2 medium carrots, peeled and finely chopped (¾ cup)
- 2 medium celery stalks, finely chopped (¾ cup)
- 1 ½ tsp. minced fresh rosemary
- 2 tbl. tomato paste
- 2 large garlic cloves, minced (1 tbl.)
- 1 quart chicken or vegetable broth
- 2 15 oz. cans cannellini beans, rinsed and drained
- 4 cups firmly packed kale leaves, center ribs removed, leaves chopped
- 1 Parmigiano-Reggiano rind (1 x 3 inches; optional)
- 1 ½ tsp. cider vinegar
- Kosher salt and freshly ground black pepper

Heat 1 tbl. of the oil in a 4 to 5 quart pot over medium heat. Add the onion, carrots, celery, and rosemary and cook, stirring occasionally, until the vegetables begin to soften, about 6 minutes. Add the tomato paste and garlic and cook until fragrant, 45 seconds. Add the broth, beans, kale and Parmigiano rind (if using). Bring to a boil, reduce the heat to medium low, and simmer gently until the vegetables are tender, about 15 minutes.

Stir the cider vinegar into the soup and season to taste with salt and pepper.

Serve in large soup bowls with crusty bread.

Credit: fincooking.com