

White Bean & Escarole Soup

Ingredients:

- 1 tablespoon extra-virgin olive oil
- 1 small onion, finely chopped
- 2 stalks celery, finely chopped
- 3 cloves garlic, minced
- 1 small head escarole, washed, dried, & roughly chopped
- 6 cups vegetable or chicken broth
- 2 (15-oz.) cans cannellini beans, drained & rinsed
- salt & pepper

Directions:

1. In a large pot over medium heat, heat oil.
2. Add the onion, celery, salt, and pepper sauté for about 5 minutes.
3. Add garlic, cook until fragrant, 1 minute more.
4. Add the escarole and stir until wilted completely.
5. Add the broth and beans and bring to a boil.
6. Reduce heat to a simmer for about 15 more minutes, stirring occasionally, and serve!

Carla's Notes & Recommendations:

To Make a Thicker Soup:

Take out some of the beans & place them in a bowl. Mash beans to a desired texture and add back to the soup, stirring to mix. This gives the soup a thicker, silky texture.

Excellent Additions For This Soup:

- Lemon zest and lemon juice
- Thyme (fresh or dried)
- Pinch of hot pepper flakes
- Parmesan cheese - grated and placed on top of the soup before serving.

FROM THE KITCHEN OF

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