

## Tuscan White Bean Soup

The following recipe was provided courtesy of Julia of [A Cedar Spoon](#).

*Prep Time: 15 minutes*

*Cook Time: 20 minutes*

*Serves 6-8*

### Ingredients

- 2 Tbsp. olive oil
- 3 garlic cloves
- 1 small onion, diced
- 3 carrots, peeled and diced
- 2 celery stalks, diced
- 1 medium zucchini, chopped into halves
- 2 - 15 oz. cans of cannellini or great northern beans (undrained)
- 8 strips of bacon, chopped
- 1 tsp. oregano
- 1/2 tsp. thyme
- 1 tsp. basil
- 1/2 tsp. crushed red pepper (optional)
- 1/4 tsp. salt
- 1/8 tsp. pepper
- 4 cups of chicken or vegetable broth
- 1 cup kale, chopped
- 1 Parmesan rind (optional)
- Parsley ( for garnish)
- Parmesan cheese ( for garnish)
- Crusty Bread ( for serving)



### Instructions

1. In a large pot over medium heat add the bacon. Cook the bacon until it is crisp and cooked through. Remove from the bacon from the pot and place on a plate lined with a paper towel. Set aside. At this point, you can either drain the bacon fat from the pot or you can keep about 1 Tbsp. in the pot to add flavor to the soup.
2. Heat the olive oil in a large pot and add the onion. Sauté for 2 minutes. Add the garlic and continue to sauté for another 2 minutes. Add in the carrots and celery and sauté for another 4-5 minutes.
3. Add in the zucchini, white beans, oregano, thyme, basil, crushed red pepper, salt, pepper, chicken or vegetable broth and optional Parmesan rind.
4. Bring to a simmer and cook for 5-6 minutes, stirring occasionally. Stir in the kale and let wilt. Stir the bacon back into the soup.
5. Remove the Parmesan rind if you used one. Serve the soup in small bowls garnished with parsley, fresh Parmesan cheese. Serve with crusty bread.