

Escarole and Cannellini Bean Soup

Adapted from Everyday Italian by Giada De Laurentiis

Servings: 4

Ingredients:

- 2 tbsp. olive oil
- 3 garlic cloves, minced
- 1 lb. escarole, chopped and washed
- Salt
- 4 cups broth, chicken or vegetable
- 1 can (19oz) cannellini beans, drained and rinsed
- 1 ounce piece Parmesan rind
- Ground pepper

Directions:

1. Heat olive oil in a large pot over medium heat. Add the garlic and sauté until fragrant, about 15 seconds.
2. Add the escarole and stir until wilted, about 2 minutes. Season with salt to taste.
3. Add broth, beans and Parmesan rind. Cover and simmer until the beans are heated. Season with pepper to taste. Serve.

Notes:

Sometimes I want more beans; maybe you might have this hankering too! So add another can if you please!