

Tuscan White Bean Soup

Ingredients

- 1 tablespoon olive oil
- 1 tablespoon butter
- 1 small yellow onion, diced
- 1 large carrot, peeled and sliced into coins
- 3 stalks celery, sliced
- 1/4 cup chopped fresh parsley
- 4 cloves garlic, minced
- 6 cups low sodium vegetable broth or chicken broth
- 1 teaspoon kosher salt
- 1/2 teaspoon fresh ground pepper
- 1/2 teaspoon dried oregano
- 1 bay leaf
- 2 cans White Beans, rinsed and drained
- 1 cup canned corn kernels, rinsed and drained
- 2 cups fresh baby spinach
- Grated parmesan cheese, for serving (optional)
- Toasted bread slices, for serving (optional)

Instructions

Heat Olive Oil and butter over medium-high heat in a stockpot.

Add onions, carrots, celery, and parsley to the heated Oil; for 5 minutes, or until just tender.

Stir in garlic and cook for 30 seconds more.

Add vegetable broth; stir in salt, pepper, dried oregano and bay leaf.

Bring to a boil; reduce heat to a simmer and cook for 5 minutes.

Stir in beans and corn kernels; continue to cook for 5 minutes.

Taste for salt and pepper; adjust accordingly.

Add spinach and cook for 1 minute.

Remove from heat.

Ladle soup into bowls; sprinkle with parmesan cheese and serve with toasted bread slices