

Noreen's Kitchen

Tuscan Bean Soup

with Tomatoes and Kale

Ingredients

1 cup chopped onion
1 cup chopped celery
1 cup chopped carrots
4 cloves garlic, minced
3 cups potatoes peeled and cubed (I used Yukon Gold)
3 to 4 cups fresh Kale, chopped with stems removed
6 or 7 slices of bacon, chopped
1 1/2 tablespoons Italian Seasoning
2-14 ounce cans petite diced tomatoes
3-14 ounce cans Cannellini Beans (White Kidney Beans) With Juice
16 Ounces (1 quart) chicken stock

Croutons made from sliced Baguette drizzled with olive oil and sprinkled with garlic powder and baked in the oven till crisp.

Step by Step Instructions

Render bacon in a large, heavy bottom stock pot until it is slightly crisp and has rendered its fat.

Add celery, onion, carrots and garlic and sauté until onions are translucent.

Add Italian Seasoning and stir well to combine.

Add chicken stock, tomatoes, beans and potatoes, stir well.

Simmer for 20 minutes or until potatoes are fork tender.

Add kale to the pot and stir to combine. Allow soup to simmer for 5 to 10 more minutes until kale is cooked through.

Serve and top with prepared croutons and a sprinkle of Parmesan cheese if desired.

Enjoy!

