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Kale & White Bean Soup

Recipe from Realsimple.com



Ingredients:

- 2 tablespoons olive oil
- 4 cloves garlic, chopped
- 2 stalks celery, sliced
- 1 large onion, chopped
- Real salt and black pepper
- 2 15.5-ounce cans cannellini beans, rinsed
- 1 cup small soup pasta, such as tubettini, ditalini, or orzo (4 ounces)
- 1 bunch kale, thick stems discarded and leaves torn into 2-inch pieces (8 cups)
- 2 tablespoons chopped fresh rosemary
- 1/2 cup shaved Parmesan (2 ounces), plus 1 piece rind (optional)
- 1 tablespoon fresh lemon juice

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Directions:

1. Heat the oil in a large pot over medium-high heat.
2. Add the garlic, celery, onion, 1 ½ teaspoons salt, and ½ teaspoon pepper and cook, stirring occasionally, until tender, 4 to 6 minutes.
3. Add the beans, pasta, kale, rosemary, 8 cups water, and Parmesan rind (if using). Cover and bring to a boil.
4. Reduce heat and simmer until the pasta and kale are tender, 4 to 5 minutes.
5. Remove the Parmesan rind. Stir in the lemon juice and sprinkle with the shaved Parmesan before serving. Serve with the bread.

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