

## Ribolitto Soup – Bread Soup

### Ingredients:

- 2 Tbsp. olive oil
- 1 cloves garlic
- 1 onions
- 2 ribs celery
- 1 bay leaves
- 1 16 oz. can cannellini beans
- 1 32 oz. container of chicken stock
- 1 small can of hunts tomato sauce
- 3 carrots



### Directions:

Add olive oil to bottom of stock pot. Chop garlic, onions, celery and add to stock pot along with bay leaves. Sweat vegetables until soft – 3-5 minutes.

Peel and slice the carrots and place in a saucepan with just enough water to cover and simmer until you can just pierce with a fork (not too soft).

Add the carrots and water to the stock pot along with the beans, chicken stock and sauce. Bring to a boil and then simmer for 20 minutes.

Serve with cut up bread and drizzle with olive oil. (Optional – sprinkle with parmesan cheese to the top)