

Mom's Escarole & White Bean Soup *"Zuppa di Scarola e Canellini"*

Ingredients:

2 - 10½ oz. cans double strength
Chicken Broth
1 16 oz. can Cannellini beans, drained
1 head of Escarole...rinse, chop, and
drain in a colander
2-3 tbsp. Extra Virgin Olive Oil
3-4 cloves grated Garlic
1 medium size onion, diced
2-3 medium Red Potatoes, cubed
2 lg. Carrots (small chop)
2 Celery ribs (small chop)
Parmesan cheese
Freshly ground Black Pepper, to taste
Crushed Red Pepper Flakes



Directions:

Put oil in a large saucepan on medium-medium high heat. Add onion and cook until softened, add grated garlic. Stir, and add potatoes, carrots and celery. Stir to coat all vegetables in oil.

Add 1 can of broth and 1 can of water. Bring to a boil, lower heat and simmer until tender (not mushy).

Add escarole, beans, black pepper and 2nd can of broth and water. Stir. Simmer for 3-5 minutes. Cover, and turn off the heat.

Ladle into soup bowls, add parmesan cheese and crushed red pepper flakes, if desired, and serve.

This is also delicious the second day, if there's any left over!

