

Quick Tuscan White Bean Soup

(Serves 10)

Ingredients:

- 10 oz Pancetta, cut into 1" cubes
- 3 tbsp EVO oil, plus extra for serving
- 1 medium Onion, chopped
- 5 Garlic cloves, minced
- Salt & pepper
- 5 cups Water
- 6 cans (15 oz) Cannellini beans, rinsed
- 2 sprigs fresh Rosemary
- Balsamic vinegar, for serving

Method:

Cook pancetta in Dutch oven over medium heat until just golden, 8-10 minutes.
Remove the pancetta and add oil to the pot with the rendered pancetta fat.
Add onion and cook, stirring occasionally, until softened, 5 to 6 minutes.
Stir in garlic and cook until fragrant, about 30 seconds.
Add beans, ½ tsp salt, and the 5 cups of water.
Increase heat to medium-high and bring to a simmer.
Submerge rosemary in liquid; cover and let stand off heat for 15 to 20 minutes.
Remove and discard rosemary; season with salt and pepper to taste.
Ladle soup into bowls, drizzle with olive oil, and serve, passing balsamic vinegar and the pancetta cubes separately.