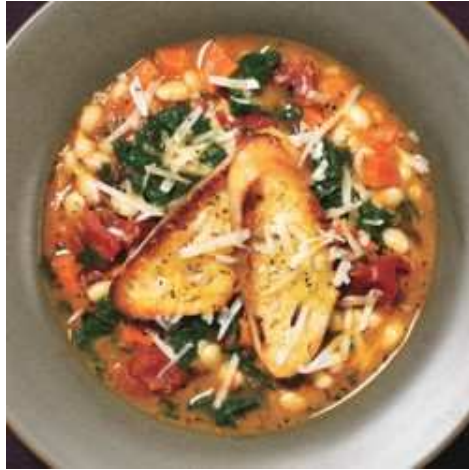


Kale & Cannellini Soup (12 servings)



Ingredients:

3 tbsp EVO oil

3 medium Carrots, chopped

1½ cups chopped Celery

12 cups cooking liquid from
Cannellini Beans with Kale (recipe below)

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2 cups diced Italian Tomatoes in juice

Parmesan Cheese, grated

6 Garlic cloves, minced

3 tsp Italian seasoning

24 slices Baguette, toasted

EVO oil (for drizzling)

Preparation:

Heat oil in large pot over medium heat.

Add carrots and celery; sauté until starting to soften, about 5 minutes.

Add cooking liquid, beans, tomatoes with juice, 3 tbsp cheese, garlic, and Italian seasoning.

Simmer, uncovered, for 30 minutes.

Puree 2 cups soup in blender and return puree to pot.

Ladle soup into bowls; top with toasts.

Drizzle EVO oil over; sprinkle with cheese.

Cannellini Beans with Kale

(12 cups)

Ingredients:

1¾ cups (11 to 12 oz) dried Cannellini beans

1 cup chopped onion

3 garlic cloves, peeled

1 Bay leaf

1 tsp dried sage

1 tsp salt

4 cups (packed) coarsely chopped stemmed kale

6 tbsp EVO oil

3 tbsp fresh lemon juice

Dried crushed red pepper

Preparation:

Place beans in pot with enough cold water to cover by 3" and bring to a boil.

Continue to boil 1 minute.

Remove from heat. Cover; let stand 1 hour.

Drain beans; return to pot.

Add 8 cups water, onion, garlic, bay leaf, and sage; bring to boil.

Reduce heat; cover and simmer until beans are tender, 1 to 1½ hours.

Stir in salt.

Add kale; cook 4 minutes.

Drain beans and kale; place in large bowl. (Cover and chill liquid for soup.)

Add oil, lemon juice, and red pepper to taste; toss.

Season with salt and black pepper.

Note: I'll bring the pre-cooked beans + broth