

Ingredients

Oil

2 tablespoons

Pancetta

4 ounces chopped

Yellow Onion

1 medium chopped

Carrots

2 thinly sliced

Celery

2 stalks thinly sliced

Garlic

4 cloves

Red Pepper Flakes

1/4 teaspoon

Fresh Thyme

1/4 teaspoon

Fresh Rosemary

1/2 teaspoon

Chicken Stock

32 ounces

Cannellini Beans

2-3 cans rinsed and drained

Cherry Tomatoes

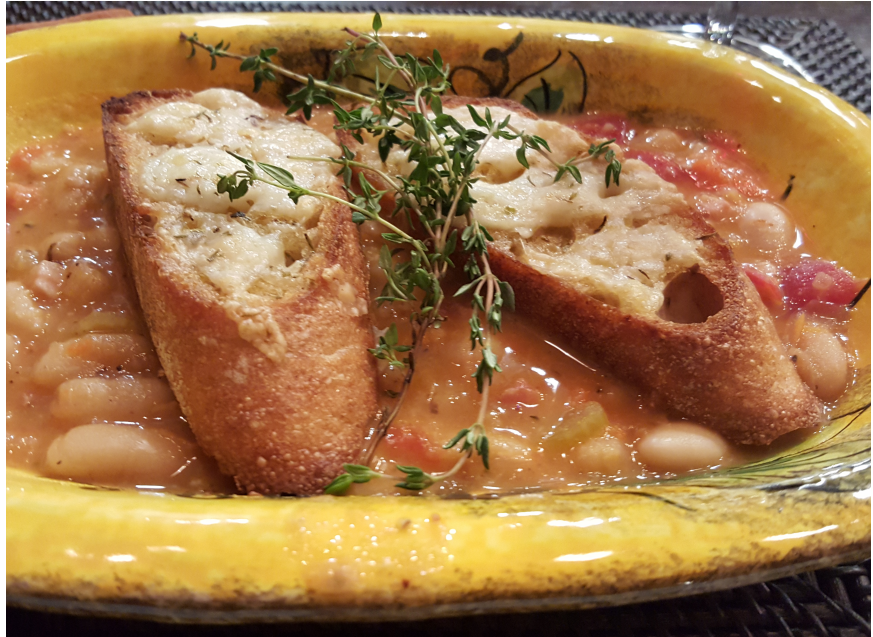
3 cups red, yellow and orange, quartered

Black Pepper

To taste

Garlic Toast

Tuscan White Bean Soup



1

Heat oil in a large dutch oven. Add pancetta and onions and cook until browned, about 5 minutes, then add the carrots and cook until soft. Add celery, garlic and red pepper flakes. Cook 5 minutes. Stir in chicken stock and tomatoes, thyme and rosemary. Bring to a boil.

2

Add beans and cook until cooked through, about 10 minutes. Take half of the soup out and purée in blender. Return puréed portion to the pot. Add black pepper to taste. Reduce heat and simmer on low for an additional 15-20 minutes.

3

Make garlic toast to top the soup. Garnish with a sprig of fresh thyme.