Tuscan Bean Soup

A
creamy white bean soup with the aroma of thyme, oregano, and rosemary,
with baby spinach leaves stirred in at the end. Simple but elegant!
Yield:

4 servings
Ingredients:

2 tablespoons oil
1 medium onion, chopped
3 garlic cloves, minced
1 teaspoon dried thyme (or 2-3 teaspoons fresh)
1 teaspoon dried oregano (or 1 tablespoon fresh chopped)
1/2 teaspoon dried rosemary (or 1/2 tablespoon fresh)
4 cups chicken broth (or water with bouillon)
6 cups cooked great northern beans (or 3 cans, rinsed and drained)
3/4 teaspoon salt or more, to taste
1/8 teaspoon black pepper
5 ounces fresh baby spinach leaves (or two large handfuls), coarsely chopped
Instructions:

1.
In a 6-quart stock pot over medium heat, saute the onion in oil. After a
few minutes, stir in the garlic, thyme, oregano, and rosemary and saute
for a couple more minutes.

2. Stir in chicken broth, beans, salt, and pepper. Cover and bring to a boil. Reduce heat and simmer for 5-10 minutes.

3. Put about 2 cup of the soup into a bowl and set aside.

Puree
remaining soup in blender. You may need to do this in a couple batches;
work carefully, as soup is hot! Hold the lid when you start to blend!
Or, use a stick blender (immersion blender) to blend the soup in the
pan.

4. Return soup and reserved soup to the stock pot. Add the spinach and heat to a simmer, until spinach is wilted and dark green. Serve soup hot.



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This recipe was taken from Tammy’s Recipes.