



TUSCAN WHITE BEAN AND HAM SOUP

30 MINUTES

MAKES 4 SERVINGS

This soup is hearty, comforting and easy to make! Top with GoodLeaf Spring Mix, and you have the perfect bowl of soup!

INSTRUCTIONS

In a large stock pot, over medium heat, melt butter and 1 Tbsp oil.

Add ham, and brown, stirring occasionally, about 3-5 minutes. Remove from pan with slotted spoon. Set aside.

Add remaining oil to pan. Add onion, cook, until translucent. Add garlic, carrots and celery, season lightly, and cook for an additional minute. Add remaining ingredients, bring to a simmer. Add ham back to soup. Allow to simmer on medium low, 15-20 minutes until vegetables are tender. Season to taste.

Remove bay leaves. Ladle into bowls, top with Spring Mix, stir greens into soup and enjoy immediately.

Enjoy!

INGREDIENTS

1 Tbsp of Butter

2 Tbsp of Olive Oil, divided

2 Cups of Ham, diced

1 White Onion, peeled & diced

4 Cloves of Garlic, peeled & minced

1 Carrot, peeled & diced

2 Stalks of Celery, diced

1 Sprig of Rosemary, stem removed & chopped

1 Can of White Beans

1 796ml Can of Diced Tomatoes

1 Cup of Chicken Stock

2 Bay Leaves

Salt & Pepper, to taste

3-4 Cups of GoodLeaf Spring Mix



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