



hearty tuscan ribollita soup

Your one-way ticket to Tuscany is at the tip of your fingers with a spoonful of this Hearty Tuscan Ribollita Soup. The "ribollita" is a cold-weather essential that provides both the comforting taste of a hearty stew and the satisfying flavour of a vegetable soup. Leftover bread gets a second chance with a starring role in a bowl that you'll be sure to fill up over and over again.

SERVES: 6

ingredients

- 3 tbsp olive oil
- 1 large red onion, chopped
- 3 celery stalks, chopped
- 2 large carrots, peeled and chopped
- 2 large garlic cloves, minced
- ¼ cup chopped fresh flat-leaf parsley
- ½ tsp kosher salt
- 8 cups chicken broth
- 1 (28oz) can whole tomatoes, broken up with your hands
- 1¾ cups canned cannellini (white kidney) beans, drained and rinsed
- 2 cups napa cabbage, thinly sliced
- 2 cups kale, roughly chopped
- 2 cups swiss chard, stems removed, roughly chopped
- 1 (2-inch) piece of Parmesan cheese rind
- ½ tsp kosher salt
- ½ tsp freshly ground black pepper
- 3 cups coarsely torn, stale crusty white bread

Garnish

- Olive oil
- Freshly grated Parmesan cheese

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directions

1. In a large soup pot, heat olive oil over medium heat. Add onions and cook, stirring until softened, 6 minutes. Add celery, carrots, garlic, parsley and salt. Continue cooking for 10 minutes until the vegetables are soft. Add chicken broth, tomatoes, cannellini beans, napa cabbage, kale, swiss chard, Parmesan rind, salt and pepper. Bring to a boil, reduce heat to low and simmer 40 minutes.
2. Remove 4 cups of soup, puree in a blender and then return to soup pot. Over low heat, stir in coarsely torn bread.
3. To serve, drizzle each bowl with olive oil and a generous amount of Parmesan cheese.

“If you have two loaves of bread, sell one and buy a lily.”

— CHINESE PROVERB



julie albert & lisa gnat

