



# white bean, spinach & couscous soup

This delicious and easy White Bean, Spinach and Couscous Soup recipe is an exotic spin on a Tuscan tradition, relying on leeks, the mild cousin of the onion, for their subtle flavor, creamy beans for their rich texture, and couscous, with a nutty taste, that makes every trip to the bowl delightful and surprising.

SERVES: 6



julie albert  
& lisa gnat



## ingredients

2 tsp olive oil  
2 leeks, rinsed well, white portions chopped and green discarded  
2 large garlic cloves, minced  
2 tsp ground cumin  
8 cups chicken broth  
3 cups canned white kidney (cannellini) beans, rinsed and drained  
2 dried bay leaves  
1/2 cup whole-wheat couscous  
2 cups fresh spinach leaves, packed tight  
Kosher salt and freshly ground black pepper, to taste

## directions

1. Heat oil in a large soup pot over medium-high heat. Add leeks and garlic, sautéing 2 minutes or until tender. Stir in cumin. Add broth, white beans and bay leaves. Over high heat, bring to a boil.
2. Add couscous, reduce heat to low, cover and simmer for 5 minutes.
3. Remove bay leaves and discard. Stir in spinach and cook until wilted, about 30 seconds. Season with salt and pepper.

*“He couldn’t ad-lib a fart after a baked-bean dinner.”*

— JOHNNY CARSON, ON CHEVY CHASE

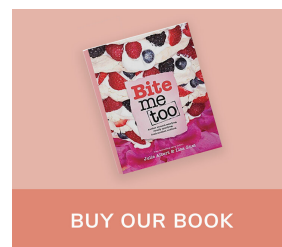
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