

TUSCAN WHITE BEAN SOUP RECIPE

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INGREDIENTS

- 2 tbsp butter
- 1 tbsp olive oil
- 2 shallots, chopped
- 4 cloves garlic, chopped
- 1 tbsp of sun-dried tomatoes, chopped
- 2 small potatoes, cubed and parboiled
- 1 sage leaf
- 2 (15-ounce) cans cannellini beans/white kidney beans, drained and rinsed
- 4 cups of low-sodium chicken broth (or vegetable stock)
- 1/2 cup cream
- 1 tbsp parmesan or asiago cheese
- 4 pieces of bacon or back bacon cooked and diced into small pieces
- 1/2 tsp each of salt and pepper



DIRECTIONS

1. Place a medium, heavy soup over medium heat. Add the butter, olive oil, potatoes, and shallot. Cook, stirring occasionally until the shallots soften.
2. Add sage, sun-dried tomatoes and beans - stir and combine.
3. Add the stock and bring the mixture to a simmer. Add the garlic and simmer until the garlic has softened, about 10-15 minutes.
4. Pour the soup into a large bowl. Carefully ladle 3/4 (or all if you don't want any full beans) of the soup into a blender and puree until smooth - make sure to hold the lid tightly on the blender while pureeing the beans.
5. Pour the blended soup back into the soup pot. Add salt, pepper, cheese and bacon to the soup. Simmer on low heat for 10 minutes.
6. Serve immediately or ladle into containers for the freezer.

Modified from Giada De Laurentiis's [recipe here](#).