

## Sweater Weather Ribolitta Soup

### Ingredients

- 2 Tbs Olive oil plus more for finishing
- 4 stalks of celery, cut into one-inch pieces
- 6 cloves garlic
- 1 bunch of carrots, cut into one-inch pieces
- 4 medium yellow onions, cut into one-inch chunks
- 2 leeks, white part only, chopped into rings
- 1/4 cup extra virgin olive oil
- 4 sprigs rosemary and 4 sprigs sage – tied into a cheesecloth sachet
- 2 Tbs tomato paste
- 8 cups chicken stock
- Salt and pepper
- 2 bunches Swiss chard, stems removed and roughly chopped; leaves rolled up and cut into 1/2 inch pieces.
- 2 15.5 oz cans of canned cannellini beans
- 1/3 loaf of stale Tuscan bread, broken or torn into pieces, divided
- 2 Parmesan rinds
- 1/2 cup of grated Parmesan

### Instructions

**Step 1:** Heat an oven to 350°F.

**Step 2:** Slice the leeks into discs and place them into cold water to remove sand.

**Step 3:** Mix the celery, garlic, carrot, onion, and chard stems in a food processor until the vegetables are in small pieces.

**Step 4:** Heat the oil in a Dutch oven, add the vegetables from the food processor, and sweat until they begin to soften.

**Step 5:** Add the leek rounds to the softened vegetables.

**Step 6:** Add the herbs, tomato paste and chicken stock.

**Step 7:** Place the Parmesan rinds into the stock.

**Step 8:** Simmer for 1 hour. Season with salt and pepper.

**Step 9:** Purée one can of the beans through a hand blender or food processor, stir them into the soup, and mix.

**Step 10:** Add the other can to the soup while leaving the beans intact.

**Step 11:** Stir 1/3 of the torn bread into the soup and add the grated Parmesan.

**Step 12:** Simmer the chard leaves in the soup until just wilted.

**Step 13:** Place the remaining bread on top of the soup and place it in the oven until it is lightly toasted, for about 10-15 minutes.

**Step 14:** Drizzle with olive oil, season with salt and pepper, and additional grated parmesan to serve.