

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
- ¼ 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 ½ 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.