

# Creamy Italian White Bean Soup

Shared by Michelle Arcaro Aldridge from Good Housekeeping Magazine

## Ingredients:

1 T vegetable oil  
1 medium onion, finely chopped  
1 medium celery stalk, finely chopped  
1 garlic clove  
2 cans white kidney beans (Cannellini), rinsed and drained  
1 can (about 14 oz) chicken broth  
2 cups water  
¼ t coarsely ground pepper  
1/8 t dried thyme leaves  
1 bunch spinach (10oz, frozen if needed)  
1 T fresh lemon and zest  
Freshly grated Parmesan cheese (optional)

## Directions:

1. In a 3 qt saucepan, heat oil over medium heat until hot.
2. Add onion and celery and cook 5-8 minutes until tender, stir occasionally
3. Add garlic, cook 30 seconds stirring.
4. Add beans, chicken broth, pepper, thyme and 2 cups water: heat to boiling over high heat.
5. Reduce heat to low; simmer, uncovered, 15 minutes.
6. If using fresh spinach wash and discard tough stems and julienne leaves
7. With a slotted spoon remove 2 cups of bean and vegetable mixture and set aside.
8. In a blender (or food motor) blend remaining bean and vegetable mixture.
9. If you used blender, return smooth mixture. If you used food motor keep mixture in to saucepan, add reserved stir in reserved beans and vegetables.
10. Bring to boil stirring occasionally.
11. Stir in spinach and cook 1 minute until melted.
12. Serve with Parmesan cheese to each serving if desired.

Makes 6 cups or 4 main dish servings