

# ***White bean soup with Escarole***

## ***Ingredients***

1 tb olive oil  
1 tsp cumin  
1 medium chopped onion  
1 lg carrot; cut into small dice  
1 lg or 2 small parsnips  
1 stalk celery chopped  
2 lg garlic cloves; peeled and chopped  
1 medium head Escarole, cut  
2-3 cups chicken broth/stock  
1 15 oz can great northern beans or white kidney beans  
1 15-ounce cans cannellini beans, rinsed & drained  
1 15 oz can diced tomatoes; drained  
freshly grated Parmesan cheese

## ***Instructions***

Heat oil in heavy large Dutch oven over medium-low heat. Add onion, carrot, parsnip, celery and garlic. Saute until onion is golden and tender, about 5 minutes. Add escarole; stir 3 minutes. Add cumin, salt and pepper. Add beans and tomatoes, then add broth to cover and bring to boil. Reduce heat to low. Cover and simmer until escarole is tender and flavors blend, about 20 minutes. Thin with more broth, if desired.

Lade soup into bowls. Sprinkle with Parmesan cheese and serve.

## ***Variation***

Add chicken or turkey sausage with onion for a more hearty soup.