

# TUSCAN BEAN SOUP WITH FRESH VEGETABLES

By: Simply Creative Chef Rob Scott

## Ingredients:

Yields 8 servings

3 tablespoons olive oil, plus more for drizzling on bread  
½ pound diced pancetta  
2 cups diced yellow onions  
1 cup diced celery  
1 cup diced carrots  
4 cloves garlic, sliced  
Salt and freshly ground black pepper  
1 14 ounce can diced tomatoes  
1 14 ounce can kidney beans, drained and rinsed  
1 14 ounce can cannellini beans, drained and rinsed  
1 14 ounce can chick peas drained and rinsed  
2 quarts chicken stock, plus extra water if needed  
2 sprigs rosemary  
3 sprigs thyme  
1 sprig oregano  
1 bay leaf  
1 teaspoon red chili flakes  
2 heads kale, stems removed and cut into bite size pieces  
1 loaf peasant bread, cut into thick slices  
Parmigiano-Reggiano, grated, for serving

## Directions:

- In a large soup pot, heat the olive oil over medium heat
- Add the pancetta, rendering the fat and cooking until slightly crispy, about 3 minutes
- Sauté the onion, celery, carrot, and garlic for 3-4 minutes
- Season with salt and pepper, to taste
- Add the diced tomatoes, kidney beans and cannellini beans, chick peas and the chicken stock
- Using kitchen twine, tie the herbs and the bay leaf into a bundle and add to the pot
- Season with the red chili flakes, salt, and pepper
- Cook for 15-20 minutes then add the kale
- Continue cooking until the beans are completely tender
- Preheat the oven to 350 degrees F

- Drizzle olive oil over the slices of peasant bread, season with a little salt and pepper and toast in the oven
- Serve the soup in large bowls with grated parmesan and a slice of toast