



HAM AND CANNELLINI BEAN SOUP

Makes 6 Servings

INGREDIENTS

- 1 Tbsp olive oil
- 1 lb cooked ham, diced
- 1 medium yellow onion, chopped
- 4 garlic cloves, minced
- 3 carrots, chopped
- 3 ribs celery, chopped
- 2 tsp poultry seasoning
- 1 tsp thyme
- ½ tsp red chili flakes (optional)
- 1 bay leaf
- Salt and pepper, to taste
- 4 cups cannellini beans, cooked and drained
- 4 cups chicken broth
- 1 bunch kale, stemmed and chopped

DIRECTIONS

1. Heat oil over medium heat in a 6 quart Dutch oven. Sauté ham until browned. Remove from the pan, set aside.
2. Sauté onion until just translucent. Add garlic, cook until just fragrant. Stir in carrots, celery, poultry seasoning, thyme, salt, pepper, and chili flakes. Sauté until vegetables are just tender, about 5 minutes.
3. Add beans, broth, and ham. Bring to a boil, reduce heat to low and simmer for about 20 minutes, to let all the flavors get to know each other. Add kale, simmer for an additional 3-5 minutes or until tender. Serve hot with crusty bread.