

Ribollita

Italian · Soup · Easy · 70 min total · Serves 8

A rustic Tuscan bread and vegetable soup thickened with day-old bread. Even better reheated.

Ingredients

- 15 oz cannellini beans (canned drained)
- 1 bunch Tuscan kale (chopped)
- 4 cups day-old bread (torn)
- 14 oz canned tomatoes (diced)
- 1 onion (diced)
- 2 carrots (diced)
- 2 stalks celery (diced)
- 3 cloves garlic (minced)
- 6 cups vegetable broth
- 3 tbsp olive oil
- 1 parmesan rind (optional)

Method

1. Heat oil. Sauté onion, carrot, celery 8 min. Add garlic 1 min.
2. Add tomatoes, beans, kale, broth, parmesan rind. Boil, simmer 30 min.
3. Remove rind. Stir in bread, cook 10 min until thick.
4. Season generously. Rest 10 min. Serve with olive oil drizzle.

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