
Creamy Bean Soup With Fresh Herbs and Spinach

Bon Appetit

Servings: 8

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3 tablespoons olive oil

3 cups chopped onions (about 2 medium)

3 garlic cloves, minced

1 tablespoon chopped fresh rosemary

5 cups low-salt chicken broth

2 15 Oz Cans White Beans, drained

2 15 Oz Cans Garbanzo Beans (chickpeas), drained

6 Ounces Baby Spinach Leaves

1 Tablespoon Fresh Sage, finely chopped

Grated Fresh Parmesan Cheese

Olive Oil, if desired

Heat 3 tablespoons olive oil in large pot over medium-high heat. Add onions and garlic and sauté until onions are golden, about 15 minutes. Add rosemary and stir 1 minute. Add all broth and beans. Bring soup to boil; reduce to medium-low and simmer until flavors blend, about 10 minutes.

Working in batches, transfer soup to blender and puree until smooth; return to pot. Mix in spinach and sage; stir until spinach wilts, about 1 minute. Season soup to taste with salt and pepper. Ladle soup into bowls. Sprinkle each with Parmesan cheese and drizzle with extra-virgin olive oil, if desired.

Soups & Stews