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# Greens and Beans Soup with Escarole

*Times Union*

Servings: 6



- 1/2 cup extra-virgin olive oil, divided**
- 1 onion, cut into large piece**
- 3 whole cloves garlic**
- 1/2 teaspoon crushed red pepper**
- 2 sprigs fresh rosemary**
- 2 sprigs fresh sage**
- 6 ounces pancetta, left in big pieces**
- 2 cups dried white beans, rinsed, soaked in water for 24 hours and drained**
- 3 quarts homemade chicken broth or low-salt canned broth**
- Kosher salt and freshly ground black pepper**
- 3 cups shredded escarole (from 1 head)**

In a large soup pot, heat half of the olive oil over medium heat. Add the onion and cook until translucent, about 5 minutes. Add the garlic, crushed red pepper, rosemary, sage and pancetta. Cook, stirring occasionally, for about 5 minutes to allow the flavors to intermingle and develop. Add the beans and chicken stock. Bring the liquid to a boil, reduce to a gentle simmer and cook until the beans are tender 1 1/2 to 2 hours.

With a slotted spoon, transfer the herbs, pancetta and onion pieces, as well as about half of the beans, to a sided baking sheet. Pick out some of the pancetta, chop it for a garnish for the soup and set aside. Discard everything on the baking sheet except the beans. Puree the removed beans with a couple of tablespoons of olive oil and some salt and pepper, then return to the pot. Add the shredded escarole and cook until it wilts. Taste and adjust salt and pepper as needed.

Serve in warm bowls. Garnish with chopped pancetta and an additional drizzle of olive oil.