

# Zuppa Toscana (Tuscan Bean Soup)

Tuscan bean soup is a warm and welcoming winter dinner inspiration. Get the full flavor of a meal cooking all day in less than 30 minutes.

**PREP TIME:** 10 minutes **TOTAL TIME:** 40 minutes **SERVINGS:** 4

## INGREDIENTS

- 2 Tablespoons **ShopRite Trading Company** Extra Virgin Olive Oil
- 2 ounces pancetta, diced
- 1 head escarole (or baby kale, if not available)
- 1/2 yellow onion
- 4 cloves garlic, minced
- 2 carrots sliced into discs
- 2 stalks celery, thinly sliced
- 1 (15 ounce) can **ShopRite** cannelloni beans
- 1 (15 ounce) can **Cento Imported** petite diced tomatoes
- 1/2 teaspoon dried oregano
- 5 cups **ShopRite** chicken stock
- 3 Tablespoons Parmigiano Reggiano, grated rind (optional)
- Salt and pepper to taste

## DIRECTIONS

1. In a large stock pot, heat olive oil over medium heat. Add pancetta, onions, garlic, carrots and celery. Cook until vegetables are soft and onions are translucent.
2. Add chicken stock, beans, diced tomatoes, dried oregano, escarole, salt and pepper. If you have a piece of Parmigiano Reggiano rind, add to soup.
3. Bring all ingredients to a boil. Reduce heat to simmer. Allow to simmer for at least 20 minutes before serving.
4. Serve with crusty bread and sprinkle with grated Parmigiano Reggiano.

Nutrition Information (1 serving): Calories 224, Total Fat 10 grams, Saturated Fat 3 grams, Cholesterol 14 milligrams, Sodium 1,010 milligrams, Carbohydrates 23.5 grams, Sugar 4.5 grams, Added Sugar 0 grams, Fiber 7 grams, Protein 12.5 grams