

CREAMY TUSCAN WHITE BEAN SOUP

- 8 15 oz cans white beans (Navy, Great Northern, or Cannellini)
- 3 onions
- 6 cloves garlic (or more to taste)
- 3 Tbsp olive oil
- 1 Tbsp chopped fresh rosemary
- 2-3 tsp Italian Seasoning
 - OR 1 tsp thyme, ½ tsp basil, 1 tsp oregano, ½ tsp marjoram
- 6 cups vegetable broth
- 1/2 tsp salt
- 1/2 tsp pepper
- 2 cups grated parmesan
- 3 large handfuls fresh spinach

Puree 3 can of beans (beans in their liquid) in blender until smooth.

Drain and rinse the remaining 5 cans of beans and set aside.

Finely chop the onion and garlic.

Heat the oil in large pot. Add chopped onion and cook 4 mins until softened. Add chopped garlic and cook 1 min more.

Add the 5 cans of drained beans and stir to coat in the olive oil.

Add pureed beans, stir. Rinse the blender with the vegetable broth and add to soup.

Add Italian seasoning or herbs (rosemary, thyme, oregano, marjoram), salt, and pepper. Stir.

Bring the soup to a simmer and cook gently for 10 minutes over low heat.

Remove soup from heat and add grated parmesan and spinach. Stir to melt cheese and wilt spinach.

Enjoy!