

GUASTELLO'S VILLAGE MARKET

Tuscan Potato, Arugula & Cannellini Bean Soup

Serves 6

Ingredients

FOR THE CROUTONS, HEAT:

2 Tbsp. olive oil
4 cups cubed Italian baguette
¼ cup grated Parmesan
Salt and black pepper to taste

FOR THE SOUP, HEAT:

2 Tbsp. olive oil
2 cups diced onions
2 Tbsp. minced fresh rosemary
1 Tbsp. minced fresh garlic
½ cup dry white wine
6 cups low-sodium chicken broth
1 lb. Yukon gold potatoes, cubed
1 can cannellini beans and liquid (15 oz.)
1 pkg. arugula (5 oz.)
Salt, black pepper, and red pepper flakes to taste
Olive Oil

Instructions:

For the croutons, heat oil in a nonstick skillet over medium-high. Add baguette and cook until toasted, stirring, 4–5 minutes. Toss croutons with Parmesan; season with salt and pepper.

For the soup, heat oil in a pot over medium. Add onions and sweat until softened, 5 minutes. Add rosemary and garlic; sweat 1 minute. Deglaze pot with wine; cook until evaporated, 3 minutes.

Stir in broth and potatoes; bring to a boil over medium-high heat. Reduce heat to medium and simmer soup until potatoes are fork-tender, 10–12 minutes. Stir in beans and arugula and simmer soup until arugula wilts, 2 minutes; season with salt, black pepper, and pepper flakes. Top servings with croutons and a drizzle of oil.

Credit: cuisineathome.com