

Tuscan Ribollita

BY VICTORIA GRANOF
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Yield Makes 6 servings

Ingredients

3 garlic cloves, peeled and smashed
1 small onion, peeled and roughly chopped
1 carrot, peeled and chopped
1 celery stalk, chopped
4 ounces pancetta or ham, chopped
1/2 cup olive oil
1 15-ounce can whole peeled tomatoes
3 15-ounce cans cannellini or great northern beans, drained and rinsed
2 cups chicken broth
1 sprig fresh rosemary
1 bunch kale, roughly chopped
1/2 cup toasted bread crumbs
Grated parmesan

Preparation

- 1 In a large pot over medium heat, sauté the first five ingredients in 2 tablespoons of the olive oil for 5 minutes.
- 2 Add the tomatoes and their juices, along with the beans, broth, and rosemary. Simmer, covered, until the beans break apart, about an hour.
- 3 Add the kale and cook for 5 to 7 minutes more. Stir in the bread crumbs and serve, drizzled with the remaining olive oil and sprinkled with the cheese.