



## RIBOLLITA ITALIAN BREAD SOUP

*We love this hearty, filling, and infinitely nourishing Tuscan stew made up of vegetables, beans, and pieces of rustic bread. Feel free to use whatever vegetables you have on hand as this soup is easily adaptable.*

### INGREDIENTS:

¼ cup EVOO, plus some for drizzling on bread  
 1 onion, chopped  
 1 carrot, chopped  
 2 celery spears, chopped  
 4 ounces pancetta, chopped  
 2 cloves garlic, 1 minced and 1 whole  
 1 tsp salt  
 1 tsp freshly ground black pepper  
 1 Tbsp tomato paste  
 1 (15-ounce) can diced tomatoes  
 2 cups fresh spinach, (1 inch) chopped  
 4 cups (1 inch) chopped kale  
 2 cups chopped broccoli rabe  
 1 (15-ounce) can cannelloni beans, drained  
 1 Tbsp oregano  
 ½ cup chopped parsley  
 3 cups chicken stock  
 1 (3-inch) piece Parmesan rind (or ¼ cup grated if rind not available)  
 4 to 6 ciabatta rolls, cut into 1 ½ inch cubes  
 Grated Parmesan, for serving



### METHOD:

Heat the oil in a heavy large pot over medium heat. Add the onion, carrot, celery, pancetta, minced garlic, salt, and pepper. Cook until the onion is golden brown and the pancetta is crisp, about 7 minutes.

Add tomato paste and stir until dissolved. Add tomatoes and stir, scraping the bottom of the pan with a wooden spoon to release all the brown bits. Add the whole garlic clove, spinach, kale, broccoli rabe, beans, oregano, parsley, stock, and Parmesan rind. Bring the soup to a boil, reduce heat and simmer for 30 minutes.

Meanwhile, preheat the oven to 350 degrees.

Drizzle the ciabatta cubes with olive oil. Toast until golden brown, about 5 minutes. Remove from the oven. Place the croutons in the serving bowls and ladle the soup over the toasts. Sprinkle with Parmesan and serve immediately.