**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.

**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 1/4 cup grated if rind not available)
- 4 to 6 ciabatta rolls, cut into 1 ½ inch cubes
- Grated Parmesan, for serving