

## Tuscan White Bean Soup

Serves 4

3 tablespoons olive oil  
1 onion, coarsely chopped  
2 leeks, coarsely chopped  
1 large potato, diced  
2 garlic cloves, minced  
1 ¼ cups vegetable stock  
14 oz. can cannellini beans, drained & rinsed  
2 generous cups Savoy or Oriental cabbage, shredded  
3 Tablespoons fresh parsley  
2 Tablespoons fresh oregano  
¾ cup shaved Parmesan cheese  
Salt & Pepper

### Garlic Toast:

2 to 3 Tablespoons olive oil  
6 slices French bread  
1 garlic clove, peeled & bruised

Sauté the onion, leeks, potato, & garlic for 4-5 minutes. Add the vegetable stock and simmer, covered for 15 minutes. Add beans, cabbage and half of the herbs. Cook for 10 minutes. Process about 1/3 of the soup in a food processor until fairly smooth. Add the processed soup back to the soup pot, heat through, about 5 minutes. Season to taste.

Make the garlic toasts by first drizzling a little oil over the bread slices and rubbing both sides with garlic. Broil until toasted on both sides.

Serve the soup sprinkled with remaining herbs, parmesan shavings, a drizzle of additional olive oil, and garlic toasts.

## Avalon Farms

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