

**Submitted by:** Anne Marie Koch

**Recipe Name:**

White Bean & Potato Soup w/ Crispy Kale and Baked Potato Fixings

**Ingredients:**

4oz diced pancetta or bacon

Olive Oil

1 large onion, chopped

3 cloves garlic, minced

Kosher salt

Fresh ground black pepper

4 cups chicken broth or vegetable broth

1.5 lbs Yukon Gold potatoes, diced into half-inch cubes

1 bunch curly kale leaves

1 15oz can cannellini/white beans, drained and rinsed

1/2 cup finely grated parmesan, or 2/3 cup shredded white cheddar (or more of either, to taste)

Sour cream

\*It also helps to have an immersion blender as this is a puree soup\*

**Directions:**

1. Heat oven to 350

2. In a large, heavy pot, heat up 1 tbsp olive oil, add diced pancetta and cook over medium heat, stir until the meat is crispy all over, then remove with a slotted spoon onto a plate with paper towel to drain excess grease.

3. Leave the oil/fat in the pot with the heat on. Add the onion and garlic and stir until softened (but not browned), about 5 minutes.

4. Add the broth, potato cubes, 1/2 tsp Kosher salt, and several grinds of black pepper. Bring to a simmer and cook, partially covered, for 15 minutes, stirring occasionally.

5. Reduce the heat and continue to simmer (partially covered) until the potatoes are tender.

6. During steps 4 and 5 while the soup is simmering, toss the kale leaves with olive oil, making sure all leaves are coated with oil, then spread them on a large baking sheet and sprinkle with salt. Bake in the preheated oven until crisp – approximately 12-17 minutes (keep an eye on them so that they don't burn).

7. Once the potatoes are tender, add the beans to the pot and simmer 3 more minutes.

8. Using an immersion blender, blend/puree the soup until totally smooth – it will be thick. Add more salt/pepper to taste if needed. Add about half of the cheese until melted/combined.

Makes about 4 deliciously hearty servings. Top with sour cream, crumbled kale leaves, pancetta/bacon, extra shredded cheese.