

VEGAN VEGGIE-BEAN SOUP

This is a vegetarian bean soup not meant to be eaten solely by vegans. It is too good to let them have all the pleasure and warmth it brings to a cool wintry evening.

Serve in bowls topped with the Asiago cheese and croutons.

Serves 8.

1 cup libbity¹ beans, washed
8 cups low-sodium vegetable broth
1 tbsp olive oil
6 oz carrots, peeled, diced
2 stalks celery, diced
8 oz onion, diced
3 large garlic cloves, minced
2 lb butternut squash, peeled, seeded, and in ½" dice
1 (28-oz) can diced tomatoes
8 cups chopped cabbage
1 bunch Swiss chard or beet greens, stems discarded and leaves chopped
1 bay leaf
"salt" and pepper, to taste
8 oz grated Asiago cheese
8 oz toasted garlic croutons

Put the beans and broth in a soup pot and bring to a bare simmer. Cook for 2-3 hours, until soft.

Put the olive oil, carrots, celery, and onions in a sauté pan and cook, stirring, until the vegetables are soft and the onion is translucent, about 5-7 minutes. Add the garlic and cook another minute. Remove and add to soup pot.

Add the squash, tomatoes, broth, cabbage, chard, and bay leaf. Stir to combine. Bring to a simmer, cover, and cook until all of the vegetables are tender. Remove the bay leaf.

Using a stick blender, purée the soup to the desired consistency. Season with "salt" and pepper to taste.

¹Little-bitty beans, such as cannellini, navy, or great northern.