



## Italian Bean Soup with Greens

### Ingredients

- 2 tablespoons olive oil
- 2 medium carrots, sliced (1 cup)
- 1 large onion, chopped (1 cup)
- 1 stalk celery, chopped (1/3 cup)
- 2 cloves garlic, finely chopped
- 2 cans (15 to 15.5 oz each) great northern or cannellini (white kidney beans), drained, rinsed
- 1 can (28 oz) Muir Glen™ organic diced tomatoes, undrained
- 2 teaspoons dried basil leaves
- 1 teaspoon dried oregano leaves
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 4 cups vegetable broth
- 4 cups packed fresh spinach leaves
- 1/2 cup shredded Parmesan cheese (2 oz)

### Directions

1. In 5-quart Dutch oven, heat oil over medium-high heat. Add carrots, onion, celery and garlic; cook about 5 minutes, stirring frequently, until onion is tender.
2. Stir in beans, tomatoes, basil, oregano, salt, pepper and broth. Cover; simmer 30 to 45 minutes or until vegetables are tender.
3. Increase heat to medium; stir in spinach. Cover; cook 3 to 5 minutes longer or until spinach is wilted. Ladle soup into bowls; top each with cheese.