



Easy Rosemary Garlic White Bean Soup

Ingredients

- 2 tablespoons olive oil
- 4 cloves garlic
- 3 15oz. cans cannellini beans
- 2 cups low-sodium vegetable or chicken broth
- 1/2 tsp dried rosemary
- 1/4 tsp dried thyme
- 1 pinch crushed red pepper
- salt and freshly cracked black pepper to taste

Instructions

1. Puree one of the cans of cannellini beans (with its liquid) until smooth. Drain the other two cans of beans.
2. Mince the garlic and add it to a soup pot with the olive oil. Sauté the garlic over medium heat for 30 seconds- 1 minute, or just until the garlic is very fragrant.
3. Add the puréed cannellini beans, the other two cans of drained beans, broth, rosemary, thyme, crushed red pepper, and some freshly cracked pepper. Stir to combine.
4. Cover the pot with the lid ajar and simmer on medium-low for 15 minutes, stirring occasionally.
5. Smash the beans slightly to thicken the soup even more. Salt to taste.