

R E B O L L I T A (Tuscan Vegetable and Bread Soup)

INGREDIENTS:

1/2 cup extra-virgin olive oil	1 small bunch of basil, leaves torn
3 to 4 cloves garlic, chopped	2 cups fresh cherry or roma tomatoes, chopped
1 leek	1/2 tsp oregano
1 onion, chopped	freshly ground, black pepper
2 carrots, diced small	1 tsp sea salt
2 zucchini, diced small	2 quarts chicken broth
1 head black leaf kale, sliced and chopped	1 – 10 ounce can cannellini (white beans)
2 celery stalks, sliced finely	1/2 pound stale Italian bread
1/2 cup parsley or arugula leaves, chopped	freshly grated parmesano-reggiano or pecorino cheese

WHAT TO DO:

1. Heat 1/4 cup olive oil. Sauté garlic until just beginning to brown. Add onions and sauté a few minutes more.
2. Add hardest vegetables and sauté first for about 3 minutes.
3. Add a cup of chicken broth and bring to a simmer. Add the kale, other vegetables (except the beans), and basil.
4. Cook for 20 minutes, covered. Add the beans, the rest of the broth.
5. Add tomatoes, oregano, and season to taste with salt and pepper.
6. Cook for 90 minutes. Soup will not be thick yet.
7. Soup can be refrigerated and served the next day or reheated and served the same day.
8. To serve: Tear bread into the soup. Heat while stirring until the bread breaks apart and thickens the soup. Add more broth or water if needed.
9. When the soup is done, turn off the heat and stir in 1/4 cup olive oil. Taste for salt.
10. Serve with the freshly grated cheese and chopped fresh basil on top.