



Chicago's Italian Cannellini Bean Soup

Inspired recipe by Chef Tony Priolo

1 to 2 Tablespoons olive oil
1/3 cup sliced carrots
1/3 cup diced red onion
1/3 cup sliced celery
1 rosemary sprig
2 thyme sprigs
1 small bay leaf
1/4 teaspoon sea salt
1/8 teaspoon ground black pepper
4 cups chicken broth
1 cup cherry tomatoes, halved
2 cans cannellini beans, drained, rinsed

Garnish: Pickled red onions; fresh rosemary sprig; garlic rosemary sour dough toast

- In a soup pot, heat the olive oil, then add the carrots, red onion, and celery; sauté until lightly brown. Stir in rosemary, thyme sprigs, and bay leaf; season with salt and pepper, and sauté 1 to 2 minutes.

- Add chicken broth, tomatoes, and cannellini beans.
- Bring to a boil, reduce heat; simmer partially covered about 45 minutes.
- Remove and discard the bay leaf and herb sprigs.
- Season with salt and black pepper to taste. Serves: about 4

Garnish: pickled red onions; fresh rosemary sprig

Serve with: garlic rosemary sour dough toast

Cook's Note: For larger groups: double the recipe.

Recipe Inspired by: Chef Tony Priolo, *Piccolo Sogno Italian Restaurant*

Our Optional Recipes as an Add-On:

Pickled Red Onions

2 Tablespoons fresh lime juice

1/2 Tablespoon granulated sugar

1/2 teaspoon salt

Fresh black pepper

1 small red onion or 1/2 large red onion, peeled, sliced thinly

- Stir first 4 ingredients together in small bowl until dissolved and well mixed
- Place in small plastic bag; add onions, mix to combine onions with juice mixture.
- Seal bag; set aside in refrigerator until serving.

Garlic Rosemary Toast

- Set an upper oven rack. Preheat oven to 400 degrees F.
- Arrange about 4 slices of sour dough bread on foil lined baking sheet.
- Combine about 1 teaspoon chopped rosemary leaves and 1/2 clove garlic, fine chopped, with 2 Tablespoons olive oil; brush over bread slices.
- Bake in preheated oven for 5 to 7 minutes or bread is toasted as desired.

Note: for a Simple Toast: Broil oil brushed bread for 2 to 4 minutes; rub bread with fresh garlic cloves.

About the Recipe: A hearty supper dish for one of those cold cloudy evenings. It is so flavorful, easy to make, and uses simple ingredients. It's almost ready when you are. This Italian soup is filled with cannellini beans, lots of fresh vegetables, and seasoned with garden-fresh herbs. It's an easy quick supper entrée.