



Autumn Vegetable Soup

Ingredients:

- 2 medium red onions, chopped
- 4 celery ribs, halved lengthwise and chopped
- 3 medium carrots, halved lengthwise and chopped
- ¼ cup extra virgin olive oil, plus more for drizzling
- 3 fat garlic cloves, finely chopped
- 1 Tbsp tomato paste
- 1 (28 oz) can whole tomatoes in juice, drained and juice discarded
- 4 cups low sodium vegetable broth
- 4 cups water
- 6 cups coarsely chopped Savoy cabbage
- 6 cups coarsely chopped escarole
- 1 (15 oz) can white beans, rinsed and drained

Directions:

Cook onions, celery, and carrots with 1 tsp salt and ½ tsp freshly ground black pepper in oil in a wide 6 quart heavy pot over medium heat, stirring occasionally until softened, 10 to 12 minutes.

Push vegetables to one side of pot. Add tomato paste and cook, stirring constantly, until it starts to caramelize, 1 to 2 minutes. Stir paste into vegetables and cook, stirring, 2 minutes.

Stir in tomatoes, breaking them up with a spoon, then add water and broth, and bring to a simmer. Stir in cabbage and escarole and simmer, covered, until greens are tender, 30 to 40 minutes. Stir in beans and season soup with salt and pepper to taste.

Serve drizzled with some olive oil on top, some grated parmesan, too, if you like.