

## White Bean and Garlic Soup

**Serves:** 6

**Prep time:** 15 minutes

**Cook time:** 40 minutes



2 serves per portion

### Ingredients

3 x 400g cans cannellini or lima beans, drained and rinsed

300mL water

10 sage leaves or 3 teaspoons dried sage

6 cloves garlic, peeled

1 tablespoon olive oil

6 shallots, chopped

1L vegetable stock, salt reduced

1 bunch silverbeet or 200g spinach leaves, chopped into 2cm strips

½ teaspoon black pepper

Lemon wedges, to serve

Parmesan cheese, shaved, to serve



Everyday Food

### Method

PLACE beans in a large pot.

ADD water, sage and garlic cloves and bring to the boil.

REDUCE heat to very low and simmer for 10 minutes to allow flavours to develop. Set aside half of the beans in a bowl.

HEAT oil in frypan over medium heat. Add shallots, stirring until golden brown and tender, about 10-15 minutes.

BLEND together half the beans, caramelised shallots and 500mL of vegetable stock using a stick blender until smooth and creamy.

ADD the puree to the remaining beans in the pot.

ADD remaining stock and greens. Simmer soup until the greens are tender, about 5 minutes.

SERVE with black pepper, lemon and shaved parmesan.

*Recipe courtesy of the Country Kitchens team*