



## Ribolita Soup

Recipe By JOHN GIFALDI

SERVES: 6

### INGREDIENTS:

- 1-2 tbsp. olive oil
- 2 garlic cloves, *grated*
- 1 medium onion, *diced*
- 3 celery ribs, *diced*
- 2 carrots, *peeled and diced*
- 1 bunch fresh spinach
- 1 bay leaf
- 1 (14 oz.) can cannellini or white beans, *drained and rinsed*
- 1 (32 oz.) box chicken broth
- 1 loaf of day-old Italian bread
- 1 Parmesan cheese rind, *1" size*
- ½ cup tomato sauce
- salt, pepper, garlic powder, and red pepper flakes, *to taste*

### DIRECTIONS:

- 1. Heat olive oil in a stock pot set to medium heat. Sauté onions, celery, and carrots until soft. Add in the tomato sauce, chicken broth, bay leaf, Parmesan rind, and beans.
- 2. Bring to a boil then reduce to a simmer and cook until the veggies are tender. Add the spinach and stir until wilted. Add the bread and cook until the soup is very thick. The soup should be so thick that a spoon stands up in the middle.
- 3. Serve with a drizzle of olive oil and sprinkle of parmesan cheese.

*A classic, hearty Tuscan white bean soup with vegetables, thickened with day-old bread.*

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