

Sip, Slurp and Savour ...

Southern Accent's Collards and Cannellini Soup

Ingredients

- ¼ cup olive oil
- 2 cups chopped carrots
- ½ cup chopped celery
- 1 ½ cups chopped onion
- 4 cups cooked cannellini bean (white kidney bean)
- 1 ½ cups chopped Roma tomatoes
- 2 tbs minced garlic
- 4 cups chopped collards
- 6 cups vegetable stock
- Salt and pepper to taste

Spice mix

- 2 bay leaves, 1 tsp basil, 1 tsp oregano, 1 tsp thyme, 1 tsp marjoram. Mix in bowl; set aside

For toast

- 6-8 slices of day-old bread
- Butter
- 1½ oz Parmesan cheese

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DIRECTIONS:

1. Heat olive oil in large pot; add carrots, celery and onions. Sauté until soften, about 8 to 10 minutes.
2. Add beans, tomatoes, garlic and spices. Cook for 2 more minutes.
3. Add collards, then vegetable stock and bring to a boil. Lower heat and simmer for 15 to 20 minutes.
4. Meanwhile, make the toast, butter the bread, sprinkle with parmesan cheese and toast in the oven until golden brown. Take them out to cool; keep aside.
5. Turn off the soup; discard the bay leaves and puree half of the soup in a food processor.
6. Return puree to the pot, bring to a boil and adjust the seasoning.
7. Spoon the soup into bowls, top with parmesan toast and serve.

This recipe yields 6-8 servings.



Recipe courtesy of Southern Accent
595 Markham Street, Toronto.
www.southernaccent.com

For more information, visit www.soupalicious.ca