

White Bean Soup

(recipe pairing with Utopia Chardonnay)

Ingredients

- 2 cans (28 oz.) cannellini beans or white beans
- 1 medium-size onion (diced)
- 1 celery stalk (diced)
- 1 large carrot (diced)
- 2 garlic cloves (diced or pressed)
- 1 cup (7 oz.) frozen spinach
- 2 medium-size potatoes (peeled and cut into chunks)
- 1 T olive oil
- 1 T tomato paste
- 1/3 cup white wine
- 1 sprig rosemary
- 2 cups vegetable broth or hot water
- ½ t salt
- 1/8 t black pepper

Instructions (Serves 4)

Warm olive oil in a large pot over medium heat. Add diced onion, carrot and celery. Cook, stirring often, until the onion has softened/translucent, about 5 minutes.

Add to pot, garlic, beans, tomato paste, potatoes, rosemary. Cook stirring frequently for 1 minute.

Add wine, stir well and let simmer until it has evaporated, cooking for another minute.

Add frozen spinach, vegetable broth, salt and pepper. Raise the heat and bring the mixture to a boil, cover pot, reduce heat and cook gently for 15 minutes.

When potatoes are soft and soup is thick and creamy, remove from heat. Remove rosemary sprig.

Serve with crusty whole grain bread.