

Tuscan Bread & Tomato Soup (thekitchn.com & Elaine Whalen)

INGREDIENTS:

- 2 tablespoons olive oil
- 4 large garlic cloves, chopped
- 1 medium onion, chopped
- 2 medium carrots, peeled and chopped
- 2 large celery ribs, chopped
- 1 dried bay leaf
- 1 (10-ounce) bag frozen spinach
- 2 (15.5-ounce) cans cannellini beans, with their liquid
- 6 cups vegetable or chicken stock
- 1 (15-ounce) can (1 3/4 cups) tomato pureé
- 9 ounces' day-old bread, torn in pieces (about 3 cups)
- 1/4 cup fresh basil, chopped
- Parmesan, grated (optional)

1. Warm the oil in a heavy-bottomed pot over medium-high heat. When the oil is hot, add the garlic, onion, carrots, celery, and bay leaf and season with salt and pepper. Sauté until softened, 5 to 7 minutes. Add the frozen spinach and sauté for a moment to break up any large clumps.
2. Add beans, stock, and tomato pureé. Bring soup to a boil. Stir in bread and reduce heat to a simmer. Cook until soup thickens slightly. Remove from heat and stir in chopped basil. Remove bay leaf and serve topped with grated Parmesan.

