

Italian White Bean Soup

If you can find escarole, give it a try. Popular in Italian cooking, it can be enjoyed raw as a salad green and cooked as a vegetable.

PREP TIME	FUNCTION	CLOSED POT TIME	TOTAL TIME	RELEASE
10 minutes	Sauté (Normal); Soup/Broth	1 hour 10 minutes	1 hour 20 minutes	Natural

SERVES: 4 to 6

- 1½ tablespoons olive oil
- 2 tablespoons sliced garlic
- ¼ teaspoon crushed red pepper
- 2 ~~★~~ cup dried unsoaked Great Northern or cannellini beans, rinsed and drained
- 1 bay leaf
- 6 cups reduced-sodium chicken broth
- 6 cups coarsely chopped kale or escarole
- ¼ cup grated Parmigiano-Reggiano or Grana Padano cheese
- Toasted Italian bread (optional)

PREP

Select **SAUTÉ** on the Instant Pot* and adjust to **NORMAL**. When hot, add olive oil, garlic, and crushed red pepper. Sauté for 1 minute. Press **CANCEL**. Add beans, bay leaf, and broth. Secure the lid on the pot. Close the pressure-release valve.

COOK

Select **SOUP/BROTH**. When cooking is complete, use a natural release to depressurize.

SERVE

If desired, use a potato masher to mash some of the beans for a thicker consistency. Stir in kale and cheese. Divide soup among bowls. If desired, serve with toasted Italian bread.

excellent!
Try adding rosemary