

# Spinach and White Bean Soup

From – *Mark Bittman's Kitchen Express*

1 onion – chopped  
1 clove garlic – smashed  
2 Tbsp olive oil  
1 can white beans – with liquid  
5 cups chicken or vegetable broth  
3 cups chopped spinach  
¼ cup parsley  
serve with crusty bread and grated Parmesan cheese

- Cook onion and garlic in olive oil for about 3 minutes.
- Add precooked beans with their liquid and broth; bring to a boil.
- Reduce heat and simmer for about 5 minutes.
- Add spinach and parsley and stir to wilt.
- Serve with crusty bread and grated Parmesan cheese.



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