

Tuscan Bean Soup

Ingredients:

1. 1 tsp. olive oil
2. 1/2 small red onion, chopped
3. 1 medium celery, chopped
4. 1 medium garlic clove, minced
5. 2 cups vegetable broth
6. 15.5 oz. can, Great Northern beans, rinsed, drained
7. 14.5 oz. can, diced tomatoes, undrained
8. 1 tsp. dried oregano, crumbled
9. 1/2 tsp. dried thyme, crumbled
10. 1/4 tsp. crushed red pepper flakes
11. 2 cups spinach

Directions:

1. In a large pot, heat oil over medium heat, swirling to coat the bottom. Cook the onion, celery, and garlic for 5 minutes.
2. Stir in broth, beans, tomatoes with liquid, oregano, thyme, and red pepper flakes. Increase the heat to medium high and bring to a simmer, stirring occasionally. Reduce the heat and simmer, covered, for 20 minutes.
3. Stir in spinach. Simmer, covered, for 2 to 3 minutes, or until spinach is wilted.