



GEORGE  
CHIALA'S  
RECIPE  
OF  
THE MONTH  
COLLECTION

FEB 2021  
Recipe 141

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## Tuscan Ribollita Soup

### PREPARATION

- 1 - Place a rack in middle of oven; preheat to 450°.
- 2 - Prepare mirepoix by combining chopped onions, carrots, and celery. Transfer to a medium bowl. Smash and peel the garlic cloves with the back of your knife. Add to bowl, also.
- 3 - Strip stems from kale and discard. Tear leaves into 2" pieces; set aside.
- 4 - Cut rind off of 1 small Parmesan wedge; set aside.
- 5 - Place 28 oz. canned tomatoes and their juices in a strainer set inside a medium bowl. Squeeze tomatoes and crush them with your hands while leaving them submerged in their liquid.
- 6 - Tear 1/2 loaf crusty bread into 1 1/2" pieces.
- 7 - Heat 1/2 cup extra-virgin oil in a medium Dutch oven over medium heat. Add bowl of mirepoix and 2 teaspoon salt and cook, stirring occasionally, until vegetables are softened, about 8–10 minutes.
- 8 - Lift strainer full of tomatoes and give it a few shakes to remove any liquid. Add tomatoes (but not juices) and cook, stirring occasionally for about 10 minutes.
- 9 - While tomatoes are cooking, drain and rinse canned cannellini beans in the strainer you just used, then add to pot along with Parmesan rind, tomato juices, red pepper flakes, and 4 cups water. Bring to a simmer.
- 10 - Add kale, stirring often and allowing to wilt.
- 11 - Add about one-third of torn bread and cook, stirring occasionally, until coated and warmed through, about 5 minutes more.
- 12 - Remove from heat. Place remaining torn bread chunks on top of stew. Drizzle generously with olive oil. Transfer pot to oven and bake stew until thick, bubbling, and bread is golden brown on top, 10–15 minutes. Ladle stew into bowls, drizzle each generously with olive oil, and grate lots of Parmesan on top. Serve immediately.



### INGREDIENTS

- 1 large onion, chopped
- 3 medium carrots, peeled and trimmed
- 2 celery stalks, chopped into 1/2" pieces
- 8 garlic cloves, smashed
- 1 bunch kale, trimmed
- 1 small wedge of Parmesan with rind
- 1 28-oz. can whole peeled tomatoes
- 1/2 loaf crusty country bread (about 10 oz.)
- 1/3 cup extra-virgin olive oil, plus more for drizzling
- Sea salt (to taste)
- 1 14-oz. can cannellini beans
- 3/4 teaspoon crushed red pepper flakes

### COOK'S NOTE:

This warming Tuscan-inspired soup is bursting with savory herbs, juicy tomatoes, hearty white beans and tender kale, then layered in bowls with crusty bread. It's a perfect dish for a cozy weekend meal, though easy enough for a weeknight.

Bon Appétit!  
-George