

## Cook's Country

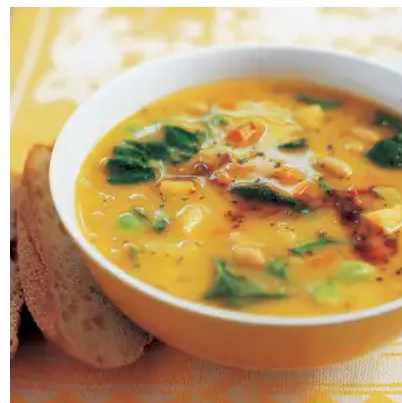
# Hearty Vegetable Soup

**SERVES** Serves 6 to 8

### WHY THIS RECIPE WORKS

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Thin, brothy vegetable soups can be satisfying, but in the dark days of winter we much prefer a hearty, creamy-textured vegetable soup chockablock with vegetables and beans. For a winning Hearty Vegetable Soup recipe, we cooked our winter vegetables until they were lightly browned and softened before adding them to broth. This gave them maximum flavor. Pureeing a portion of the soup helped to thicken it, and lightly toasted sandwich bread gave it a creamy texture without the heaviness of the cream. The jolt of a little balsamic vinegar helped clarify the Hearty Vegetable Soup's complex flavor.




### INGREDIENTS

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- 2** tablespoons vegetable oil
- 3** large carrots, peeled and cut into 3/4-inch pieces
- 2** large parsnips, peeled and cut into 3/4-inch pieces

### BEFORE YOU BEGIN

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-  This soup won't freeze very well, but leftovers can be refrigerated for two or three days.

- 2** small onions, peeled and cut into 1/2-inch pieces
- 6** cloves garlic, minced
- 8** cups low-sodium chicken broth
- 2** medium russet potatoes, peeled and cut into 1-inch pieces
- 2** teaspoons minced fresh thyme leaves
- 1** sprig fresh rosemary
- 1** bay leaf
- 2** slices hearty white sandwich bread, lightly toasted
- 2** cups curly spinach, stemmed and chopped
- 1** (14.5-ounce) can cannellini beans, drained and rinsed
- 1** (10-ounce) package frozen baby lima beans or frozen peas
- Balsamic vinegar
- Salt and pepper

## INSTRUCTIONS

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**1** Heat oil in large heavy-bottomed pot over medium-high heat until shimmering. Add carrots, parsnips, and onions and cook until lightly browned and softened, 5 to 7 minutes. Add garlic and cook until fragrant, about 30 seconds. Add broth, potatoes, thyme, rosemary, and bay leaf and bring to boil. Reduce heat to low, cover, and simmer until vegetables are soft, about 15 minutes.

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**2** Remove and discard rosemary and bay leaf. Transfer 3 cups solids, 1 cup broth, and bread to blender and puree until smooth. Stir puree back into pot, add spinach, cannellini beans, and lima beans and cook over medium heat until spinach is tender and beans are heated through, about 8 minutes. Stir in 1 tablespoon vinegar and season with salt and pepper to taste. Serve, passing extra vinegar at table.