

Chef Marcellino's Garden Soup with Fava Beans

INGREDIENTS

Dice:

Carrots 5-6

Parsley - handful

Leeks - 3

Chicory and Escarole – 10 leaves each

Potatoes 3-4 small

San Marzano peeled tomatoes 1 large can

EVOO

1 TBS Salt

Pepper to taste

Water 1 quart

½ lb Fava Beans - shelled - may substitute Garbanzo beans- 1 can

¼ cup White Wine (not sweet)

Grated Parmigiano cheese

COOKING DIRECTIONS

In a large pot on medium heat:

Pour ½ c EVOO

Add leeks and parsley stir for 2 minutes

Add carrots and stir occasionally for 3 minutes

Add fava beans (or Chickpeas)

Stir in wine, tomatoes and water

Add salt and pepper

Place lid on pot and slowly bring to boil

At boil add chicory, escarole and potatoes

Turn down to simmer and cook until potatoes are soft

Serve in bowl

Add 1 TBS fresh grated Parmigiano cheese

Drizzle ½ Tsp EVOO on top

Final dash of fresh grated pepper

Add Italian toast points.

Serve and enjoy

