

Greenfield's Bacon, Bean & Kale Soup

INGREDIENTS

- 10 strips [Greenfield's Thick Cut Applewood Smoked Uncured Bacon](#), *chopped*
- 1 medium onion, chopped
- 3/4 cup carrots, chopped
- 3/4 cup celery, chopped
- 4 cloves garlic, *minced*
- 1/4 tsp red pepper flakes
- 3/4 tsp salt
- 1/4 tsp pepper
- 3 (15 oz.) cans of cannellini beans, *divided*
- 4 cups chicken broth
- 2 sprigs of fresh rosemary
- 2 tsp fresh thyme
- 2 bay leaves
- 1 parmesan cheese rind
- 2 cups chopped lacinato or curly kale
- 1/2 cup half and half
- Freshly grated Parmesan cheese and fresh parsley, *for serving*

INSTRUCTIONS

1. With a fork, smash one can of the undrained beans. Drain but do not rinse the other two cans of beans and set them aside.
2. Heat oil in a large Dutch oven or soup pot over medium heat. Add bacon and cook until bacon renders fat and crisps up.
3. Add onion, carrots, and celery. Cook until softened, about 6-7 minutes, stirring occasionally.
4. Add salt, pepper, and red pepper flakes. Stir in garlic. Cook until fragrant, about 30 seconds while stirring constantly.
5. Add smashed beans, drained beans, and chicken broth to the pot along with rosemary, thyme, bay leaves, and cheese rind. Simmer over medium or medium-low heat, for 15-20 minutes, uncovered, or until vegetables are tender and broth slightly reduced. Remove and discard rosemary stems and bay leaves.
6. Stir in kale and half and half. Simmer for a few minutes or until wilted. Taste the soup and add more salt if needed. Serve soup with parsley, grated Parmesan cheese, and plenty of bread for dipping.