

WHITE BEAN SOUP

INGREDIENTS

1 tablespoon butter
1 onion, minced
2 carrots, peeled and cut into 1 cm rounds
2 slices of bacon, minced
Salt and pepper, to taste
1 can (540 ml) white beans, rinsed and drained
1 apple, peeled and cut into pieces
4 cups of chicken broth

PREPARATION

1. In a saucepan, melt the butter, then brown the onion, carrots, and bacon for 5 minutes. Season.
2. Add the rest of the ingredients, then season again.
3. Bring to a boil, reduce heat, then simmer gently for 15 minutes.
4. Blend everything to obtain a smooth texture.
5. Adjust seasoning and serve.

Recipe translated from: www.troisfoisparjour.com

apainintheback.org

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