

Ribolitta Soup by Lynn's Recipes



A really delicious soup that my daughter Jennifer shared with me. This is a family favorite. Serve over toasted ciabatta bread rubbed with garlic and grate Parmesan cheese on top for a great meal.

Ribolitta Soup

Ingredients:

- ¼ cup extra virgin olive oil
- 1 onion, chopped
- 2 carrots, chopped
- 4 ounces of pancetta or bacon, chopped
- 1 garlic clove, minced
- 1 teaspoon salt
- 1 teaspoon ground pepper
- 1 Tablespoon tomato paste
- 1 (15 ounce) can diced tomatoes
- 1 (15 ounce) can cannellini beans, drained and rinsed
- 1 package frozen, chopped spinach, thawed and drained
- 1 Tablespoon Italian seasoning
- 3 cups chicken stock or broth, either homemade or store bought
- 1 Bay leaf
- 1 (approximately 3") Parmesan rind
- 4-6 ciabatta rolls or a loaf cut into large pieces
- Grated Parmesan cheese

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Warm the olive oil. Sauté the onion, carrots, pancetta, and garlic until tender. Add the tomato paste and stir, scraping any bits off the bottom of the pot. Add the tomatoes and stir. Add the other ingredients, except ciabatta and grated Parmesan cheese. Bring to a boil, cover and simmer for 30 minutes. Toast the rolls or bread and rub with garlic. Place the bread in the bottom of a bowl, ladle soup over the top of the bread and top with grated Parmesan cheese.

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