

Italian Butternut Squash and White Bean Soup

Ingredients

- 2 1/2 teaspoons olive oil
- 1 large onion, chopped
- 2 teaspoons dried Italian seasoning
- 3 garlic cloves, minced
- 6 cups vegetable broth
- 2 (15 ounce) cans cannellini beans, rinsed, drained
- 1 (1 lb) butternut squash, peeled, seeded, diced (about 2 1/2 cups)
- 1/2 teaspoon fresh ground pepper 1/4 teaspoon salt
- 4 cups coarsely chopped spinach (or other quick-cooking greens, such as watercress or Swiss chard)

Directions

In a large pot, heat oil over medium heat until hot. Add onion and Italian seasoning; cook 3 minutes, or until onion is slightly tender. Add garlic; cook for 30 seconds. Stir in broth, beans, squash, pepper and salt. Bring to a boil, then reduce heat to low and simmer for 10 minutes, stirring occasionally. Stir in spinach. Cook 8 to 10 minutes, or until squash and greens are tender.