

# Chicken and white bean soup with greens

SERVES 5 OR 6 (MAKES 2 QTS.)

25 MINUTES

A rotisserie chicken is the key to getting this soup on the table in less than 30 minutes.

**1 tbsp. olive oil**

**1½ cups thinly sliced leeks, white part only**

**1 large garlic clove, crushed**

**½ cup sliced carrot**

**1½ qts. reduced-sodium chicken broth**

**1½ cups skinned, shredded rotisserie chicken**

**1 rosemary sprig (2 in.)**

**1 large can (19 oz.) cannellini (white) beans,  
rinsed and drained**

**1 cup packed roughly chopped kale leaves**

**1 cup packed baby spinach**

**¼ tsp. each salt and pepper**

**1 tbsp. chopped flat-leaf parsley**

**1. Heat** oil in a large pot over medium heat.

Add leeks and garlic; cook, stirring occasionally, until tender, 3 to 4 minutes. Add carrot; cook, stirring, 1 minute. Add broth, chicken, and rosemary; bring to a boil, then simmer 5 minutes, stirring often.

**2. Add** beans and kale; simmer 5 minutes.

Add spinach and cook until tender, 2 to 3 minutes. Season with salt and pepper.

**3. Remove** rosemary and garlic. Ladle into bowls; top with parsley. —LAURA ZAPALOWSKI

*Make ahead: Freeze up to 3 months.*

**PER 1½-CUP SERVING** 216 CAL., 23% (50 CAL.) FROM FAT;  
23 G PROTEIN; 5.6 G FAT (1 G SAT.); 20 G CARBO  
(5.8 G FIBER); 847 MG SODIUM; 33 MG CHOL.