



ITALIAN-AMERICAN KITCHEN

white bean soup

- ¼ cup olive oil, plus more for brushing
- ¼ cup chopped pancetta
- ½ yellow onion, chopped
- 1 *each* carrot and celery stalk, chopped
- 4 garlic cloves, minced
- 3 cans (each 15 oz.) cannellini beans, drained
- 5 cups chicken broth
- ¾ tsp. finely chopped fresh thyme
- ½ cup grated Parmigiano-Reggiano cheese
- Kosher salt and freshly ground black pepper
- 12 baguette slices, each 4" long and ½" thick
- 1 cup jarred roasted red bell peppers
- 2 Tbs. finely chopped fresh flat-leaf parsley
- 1 tsp. sherry vinegar
- ⅛ tsp. red pepper flakes
- ½ tsp. honey

In 3½-qt. Dutch oven over medium heat, warm 2 Tbs. oil. Cook pancetta 5 minutes. Add onion, carrot and celery; cook 8 minutes. Add garlic; cook 1 minute. Add beans, broth and thyme; simmer over low heat 10 minutes. Off heat, puree with immersion blender until smooth. Stir in cheese, salt and black pepper.

Brush baguette slices on both sides with oil; season with salt. Heat cast-iron grill pan over medium-high heat. Toast bread 2 minutes per side. In blending cup of immersion blender, chop bell peppers. Stir in ½ tsp. salt, 2 Tbs. oil, parsley, vinegar, red pepper flakes, honey and black pepper. Top baguette slices with pepper tapenade. Serve soup with crostini. Serves 6.