



Great Northern Bean Soup



Prep
15 m

Cook
45 m

Ready In
1 h

allrecipes!



Target
160 Pavilion Pkwy
NEWPORT, KY 41071



Recipe By: Crystal

"Great hearty vegetarian or vegan meal."

Ingredients

1 tablespoon olive oil	2 bay leaves
1 large onion, chopped	1 tablespoon dried basil
5 cloves garlic, minced	1 teaspoon sea salt
2 carrots, chopped	1/2 teaspoon ground black pepper
1 stalk celery, chopped	1 pinch ground thyme
4 cups vegetable broth	2 (15 ounce) cans great Northern beans, rinsed and drained
1 large potato, chopped	

Bertolli Extra Light 
Tasting Olive Oil 17
Fl Oz
\$5.49 for 1 item -
expires in a month

Directions

- 1 Heat olive oil in a stockpot over medium heat. Cook and stir onion and garlic in hot oil until the onion is tender, about 5 minutes.
- 2 Stir carrots and celery into the onion mixture. Pour vegetable broth into the stockpot; add potato, bay leaves, basil, sea salt, pepper, and thyme. Bring the mixture to a boil, reduce heat to medium-low, and cook at a simmer until the vegetables are beginning to soften, about 20 minutes.
- 3 Stir beans into the soup; continue simmering until the beans are hot and tender, about 20 minutes more.

ALL RIGHTS RESERVED © 2019 Allrecipes.com
Printed From Allrecipes.com 3/3/2019