

Recipe courtesy of [www.SuzanneCarreiro.com](http://www.SuzanneCarreiro.com)

## Lacinato Kale and Bean Soup

*Zuppa con cavolo nero e fagioli*

For a really fast soup, substitute one quart canned chicken broth plus two cups water for the homemade. De Cecco sells several kinds of soup pasta—*stellette* (tiny stars), *riso* (rice), and *seme di melone* (melon seeds), my favorite. Any of these will do, but homemade fresh soup pasta would be even better—add it the last few minutes of cooking.

**Yield:** About 6-1/2 cups (3 main-dish servings or 6 first-course servings)

- 3 tablespoons extra virgin olive oil plus more for garnish
- 1/2 medium yellow onion, finely chopped
- 2 slices pancetta or bacon, diced
- 1 large garlic clove, minced
- 6 cups homemade chicken broth
- 1 large bunch lacinato kale or chard, chopped
- 1 (14 ounce) can *cannellini* beans (white kidney), drained
- 1/2 cup dried tiny soup pasta, such as *seme di melone*
- Salt and freshly ground pepper
- Shredded or grated Parmigiano-Reggiano cheese

Heat a medium saucepan over medium heat; add the oil. When hot, sauté the onion, pancetta, and garlic in the oil until the onion is tender and the pancetta is cooked but not crisp. (If using bacon, you might want to drain off some of the fat.) Add the broth; bring to a boil over high heat. Immediately stir in the kale and reduce the heat; simmer until the kale is just tender, about 12 minutes. Add the beans and pasta; cook until the pasta is *al dente* (refer to the package directions for cooking time). If the pasta absorbs too much liquid add a little more broth or water. Adjust the salt to taste; season with pepper as desired. Drizzle each serving with a little of the oil. Pass the cheese at the table.

**Note:** *Al dente* means that the pasta gives some resistance when bitten into. It should not be soft.