

FASOLADA

(Greek Bean Soup)



Ingredients:

3-4	Tablespoons	Extra Virgin Olive Oil
1	Medium	Sweet Onion, diced (about 1 cup)
2	Medium	Carrots, diced (about ¾ cup)
1	Large	Celery Stalk, chopped (about ½ cup)
4	Cloves	Garlic, chopped small
1	Teaspoon	Dried Oregano
1	Teaspoon	Smoked Paprika
1	Teaspoon	Salt (or to taste)
½	Teaspoon	Pepper (or to taste)
¼	Teaspoon	Red Pepper Flakes (optional)
2	Tablespoons	Tomato Paste
1	32 oz. carton	Vegetable Stock
2	Each	Bay Leaves
3	15.5 oz. cans	Cannellini Beans (or Northern Beans)
		Crumbled Feta for garnish

Directions:

1. Add olive oil to a medium-large soup pot and heat until shimmering. Add onions and saute just until they begin to turn translucent, stirring often.
2. Add carrots, celery and garlic. Saute for about 1 minute, until garlic is fragrant. Add the oregano, paprika, salt, pepper, red pepper flakes and tomato paste. Cook and stir until tomato paste begins to brown and the spices are thoroughly mixed in.
3. Add the vegetable stock, bay leaves and 3 cans of beans. Stir to incorporate. Bring to a boil, then reduce heat and simmer for 30 minutes, stirring occasionally.
4. Remove bay leaves. Ladle into serving bowls and top with crumbled feta. Serve with Eliopsomos, if desired.