

# Escarole, Chicken and White Bean Soup

Serves 4

*Using two (15-ounce) cans of white beans in place of the cooked beans below will bring this soup to the table more quickly although flavor will suffer for it. If making beans from scratch, a ½ lb of dried beans is sufficient for this recipe although when going to the trouble I like to make a full pound. I sprinkle the leftovers on salads, puree them with olive oil into a yummy dip, freeze them for later use, or eat them straight from the pot – they are that good.*

*Instructions for John Thorne's method of slow-cooking beans as detailed by Molly Wizenberg are found [here](#). I doubled the amount of beans used, omitted the red hot chili flakes, and doubled the salt, pepper, and garlic called for in the recipe. I added a generous pour of extra virgin olive oil and threw in a sprig of sage. It took almost six hours for the beans to be tender, but the resulting texture was worth the wait.*

## **For chicken:**

1 ½ lbs bone-in chicken (I used skin-on thighs and legs)  
1 large leek, white and light green part thinly sliced, rinsed well  
1 large carrot, peeled and cut into 1-inch chunks  
1 large celery stalk, cut into 1-inch chunks  
1 Turkish bay leaf  
8 cups cold water

## **For soup:**

3 cups cooked navy beans with their cooking liquid (see headnote)  
3 cups roughly chopped Escarole lettuce (about ½ a head)  
1 (15-ounce) can diced tomatoes with their juices  
Salt, to taste  
Freshly ground black pepper, to taste  
Freshly grated parmesan for finishing, optional

In a large heavy-bottomed pot, combine the chicken, leek, carrot, celery stalk, bay leaf and water. Bring to a boil over medium heat, skimming off any scum that floats to the surface. Reduce the heat to a low simmer and cook for approximately one hour. Remove the chicken from the stock and set aside to cool. Strain the stock and discard the vegetables and bay leaf; you should have about 6 cups of stock remaining.

When cool enough to handle, remove and discard the skin from the chicken and shred the remaining chicken into small pieces. Discard the chicken bones. You should have about 2 cups of meat.

**This recipe came from *Minced* blog at [www.mincedblog.com](http://www.mincedblog.com).**

Combine the cooked navy beans (be sure to include some of the cooking liquid), the roughly chopped Escarole, the shredded chicken and diced tomatoes to a large, heavy-bottomed pot. Add about 5 cups of the chicken broth\* to the pot and bring to a simmer. Let simmer for 15 minutes and then season generously with salt and freshly ground black pepper. Enjoy sprinkled with freshly grated Parmesan, a loaf of crusty bread, and good company.

\*Note: Freeze leftover stock for use in future dishes.