



Hearty Kale, Squash and Bean Soup

By David Tanis

1 hour 15 minutes

A substantial main course soup that usually contains beans or other legumes and lots of garden vegetables, call this soup a potage, if you like. Hard squash gives the soup body. Try acorn, Kabocha or delicata squash for a change from the ubiquitous butternut. This soup reheats beautifully, gaining character in the process, so it's an ideal dish to prepare in advance.

Featured in: This Hearty Bean Soup Gets Only Better With Time

INGREDIENTS

Yield: 4 to 6 servings

- 2pounds winter squash, such as acorn, Hubbard or butternut, peeled and cut into ½-inch cubes
- Salt and pepper
- Extra-virgin olive oil
- 1large leek, white and light green parts cut into small dice
- 2medium onions, cut into small dice
- ½pound semi-dry Spanish chorizo or smoked kielbasa, cut into thin coins
- 3garlic cloves, minced
- ¼teaspoon red-pepper flakes
- 3cups cooked cannellini beans, from 1 pound dry or use 2 (15-ounce) cans, rinsed and drained
- 8cups water, bean broth or vegetable stock, plus more as needed
- 1pound kale, mustard greens or beet greens, tough stems removed, leaves blanched briefly, squeezed dry and cut into ½-inch ribbons

Add to Your Grocery List

PREPARATION

1. **Step 1** - Heat the oven to 400 degrees. Put the squash cubes on a baking sheet, season with salt and pepper, and coat lightly with olive oil. Roast until tender and lightly caramelized, about 20 minutes. Set aside.
2. **Step 2** - Meanwhile, in a heavy soup pot, heat 2 tablespoons oil over medium-high. Add leeks, salt lightly and let cook, stirring, for about 5 minutes, until softened but still bright green. Remove leeks and set aside to stir into soup later.
3. **Step 3** - Add a little more oil to the pot, then add the onions. Season with salt and cook until softened, about 5 minutes. Add the chorizo, garlic and red-pepper flakes, and cook for 2 minutes. Add cooked beans and 8 cups water, bean broth or vegetable stock, bring to a simmer, and cook gently for about 30 minutes. Taste and correct seasoning.
4. **Step 4** - Gently stir in the cooked squash, kale and reserved leeks, and cook for 10 minutes more on low heat. Add a little more broth or water if the potage seems too thick. Check seasoning and adjust as needed.
5. **Step 5** - To serve, ladle into bowls. Finish with a drizzle of olive oil.