

# Curly Endive and Bean Soup

## INGREDIENTS

- 3 tablespoons olive oil
- 6 large garlic cloves, chopped
- 2/3 cup diced ham (about 3 ounces)
- 2 large heads curly endive, cut into bite-size pieces
- 6 cups canned low-salt chicken broth
- 1 15-to 16-ounce can Great Northern beans, drained

## PREPARATION

1. Heat oil in heavy large Dutch oven over medium heat. Add garlic; sauté until just tender, about 3 minutes. Add ham; stir 1 minute. Add endive, broth and beans; simmer until endive wilts and is tender but still bright green, about 10 minutes. Season with salt and pepper.
2. This soup can also be made in a crockpot on slow cook.

(Adapted from *Bon Appetit* 1995, via *Epicurious* online.)

