

White Bean Soup with Cheese Crackers©

Soup—Ingredients:

4 Tbsp.	olive oil
1 tsp.	chili oil
1 large	onion, cubed or 2 medium
4–5 cloves	garlic, minced
1 lb.	Ore Ida™ Hash Brown Potatoes, Southern Style, frozen
3–4 stalks	celery, cut lengthwise in half and slice
3 cans	Campbell's™ Chicken Broth
3 cans	Bush's™ Navy Beans
1/2 cup	soup greens
1 Tbsp.	marjoram or oregano
2 tsp.	lemon pepper

Method:

Spray a large pot with Pam™ and heat oils. Sauté onions and garlic tender crisp. Add frozen potatoes, celery and sauté until potatoes are defrosted. Add remaining ingredients and bring to a boil. Simmer until vegetables are done. Purée with the Magic Wand using the knife blade until the soup is blended together, but still crunchy.

Cheese Cracker—Ingredients:

Milton's™ Multi Grain Crackers or other
Kerry Gold™ Irish Cheddar Cheese, thinly sliced or grated

Method:

Preheat a conventional oven to 350°, convection oven to 325°.

Lay crackers on a cookie sheet and top with cheese. Bake until cheese melts (about 2–3 minutes).

Hint: If soup is too heavy, add more broth or some whipping cream.

Hint: For a main dish, add ham, beef, sausage, chicken, etc.

Hint: Add dollop of sour cream on each serving.

Hint: Add 3–4 Tbsp. chopped parsley.

