

## Escarole, Linguiça, and White Bean Soup

*Serves 4*

**WHY THIS RECIPE WORKS:** This dish is loosely based on a Tuscan white bean soup recipe in which cured pork, white beans, and hearty greens are the stars. Linguiça is a style of cured pork sausage from Portugal that is seasoned with garlic and paprika (if you have trouble finding it, use chorizo). Browning the sausage before building the soup in the same pot allows us to incorporate the browned bits left behind, which enrich the flavor of the soup. We save time by using canned beans instead of dried and supermarket chicken broth instead of a homemade stock. Escarole contributes a slightly bitter flavor to the dish—a nice counterpoint to the salty linguiça and creamy beans. The addition of garlic and rosemary lends an authentic taste of Tuscany to this soup. To thicken it and make it taste richer, we puree some of the beans and broth in a blender and then add the mixture back to the pot.

**2 tablespoons olive oil**

**8 ounces linguiça sausage, sliced ¼ inch thick**

**1 onion, chopped fine**

**3 garlic cloves, minced**

**2 teaspoons minced fresh rosemary**

**2 (15-ounce) cans white beans, rinsed**

**4 cups low-sodium chicken broth**

**1 head escarole (1 pound), trimmed and sliced ½ inch thick**

**Salt and pepper**

**1.** Heat oil in Dutch oven over medium-high heat until just smoking. Add linguiça and cook until browned, about 4 minutes. Transfer to paper towel-lined plate.

**2.** Add onion to now-empty pot and cook until softened, about 3 minutes. Add garlic and rosemary and cook until fragrant, about 30 seconds. Add beans and broth and simmer until flavors have melded, about 10 minutes.

**3.** Transfer 2 cups soup to blender and process until smooth, 1 to 2 minutes. Return processed soup to pot, stir in linguiça and escarole, and cook until escarole has wilted, about 2 minutes. Season with salt and pepper to taste and serve.