

Kale, Cannellini Bean, and Potato Soup

From your box: kale, cabbage, leeks, parsley, onion

2 tablespoons extra-virgin olive oil	1/2 teaspoon chopped fresh sage
1 onion, diced	1/2 teaspoon chopped fresh thyme
3/4 cup diced carrot	1 (16 ounce) can cannellini beans, rinsed and drained
4 cloves garlic, minced	2 cups finely chopped kale leaves
3 cups chicken or vegetable broth	ground black pepper to taste
2 cups water	
1 cup white wine	
3 potatoes, halved and sliced	

DIRECTIONS:

1. Heat the olive oil in a large Dutch oven over medium heat; cook and stir the onion until softened and translucent, about 5 minutes. Stir in the carrot and garlic, and cook for 5 minutes more.
2. Pour in the broth, water, and white wine; stir in the potatoes, sage, and thyme. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until the potatoes are tender, about 20 minutes. Add the cannellini beans, kale, and black pepper, and simmer, covered, for 30 more minutes.

Adapted from allrecipes.com