Savory Kale, Cannellini Bean, and Potato soup

Ingredients

- 2 Tbs Extra virgin olive oil
- 3 spring onions or 1 onion diced
- ¾ cup diced carrot
- 4 cloves garlic, minced
- 6 cups chicken broth
- 3 potatoes, halved and sliced
- ½ teaspoon chopped fresh rosemary
- ½ teaspoon chopped fresh sage
- ½ teaspoon chopped fresh thyme
- 1 can cannellini beans, rinsed and drained
- 2 cups kale leaves, finely chopped
- 1 small red chili pepper, seeded and finely chopped
- 1 cup broccoli finely chopped
- ground black pepper to taste

Method

Heat olive oil in a large soup pan, cook and stir the onion until softened and translucent, about 5 min. Stir in the carrot and garlic, and cook for another 5 minutes. Pour in the chicken broth, potatoes, rosemary, sage and thyme. Bring to a boil over high heat, reduce heat to medium-low, cover, and simmer until the potatoes are tender, about 20 minutes. Add the cannellini beans, kale, chili pepper, broccoli and black pepper, and simmer, covered, for a further 30 minutes.