

Super Easy Slow Cooker White Bean Veggie Soup



Once in a while you want something for dinner and you need to be gone all day. Enter the slow cooker. Toss root vegetables and some dried white beans in the slow cooker, set for LOW and let it cook all day. That fix it-and-forget it type cooking. This from-the-pantry soup is simple but incredibly satisfying.

Slow Cooker White Bean Vegetable Soup

- 1 ½ cup dry cannellini beans (or other white bean like navy or great northern), soaked overnight and drained
- 8 cups vegetable broth (or water with 2 veggie bouillon cubes)

- 1 ½ cup diced carrots (about 3 medium carrots)
- 1 cup diced sweet potato (about 1 medium or ½ a large)
- 2 stalks celery, chopped
- 1 (14.5 oz/411 g) can diced tomatoes with juice
- 2 bay leaves
- 2 teaspoons dried Italian herbs
- Sea salt and freshly ground black pepper, to taste

This recipe uses a 5 to 6 quart slow cooker. Add all the ingredients except for the salt and pepper to your slow cooker. Cook on low 7 to 8 hours. Discard the bay leaves. Before serving add salt and pepper to taste, and a drizzle of extra virgin olive oil over each bowlful. Makes about 6 servings