

*A recipe from*



## *One Pot Chunky Italian Vegetable Stew*

### **Ingredients**

6 Tbsp [Racconto Extra Virgin Olive Oil](#)  
2 leeks (white and light green parts only), sliced  
1 Tbsp [Racconto Chopped Garlic](#)  
1 medium bunch curly kale (about 20 ounces total), thick stems discarded and leaves sliced  
4 cups low-sodium vegetable broth  
2 15-oz cans [Racconto Cannellini](#), rinsed  
1 24 oz jar [Bella Terra Diced Tomatoes](#)  
[Racconto Sea Salt](#) and black pepper  
1oz [Racconto Grated Parmesan](#) (about 1/4 cup), plus more for serving  
6 thick slices country bread, toasted



**Total Prep Time:** 45 minutes

**Serves:** 6

### **Preparation**

Heat 2 Tbsp of the oil in a large pot or Dutch oven over medium heat. Add the leeks and garlic. Cook, stirring occasionally, until soft, 8 to 10 minutes. Add the kale and cook, stirring occasionally, until wilted, 2 to 3 minutes.

Add the broth, beans, tomatoes (and their juices), 1 tsp salt, and ½ tsp pepper and bring to a boil. Reduce heat and simmer, partially covered, stirring occasionally, until thickened, 20 to 30 minutes. Stir in the Parmesan.

Tear the toasted bread into large pieces and drizzle with 2 Tbsp of the oil.

Serve warm topped with the bread. Drizzle with the remaining 2 Tbsp of oil and sprinkle with additional Parmesan.