White Bean & Kale Soup

(Serves 6 entree portions)

**Ingredients**

1 bunch of kale, stems removed and chopped

1 medium onion, chopped

2 -3 medium carrots, cut into bite-size pieces

1 15 oz. can cannellini beans, rinsed and drained

1 32 oz. container organic vegetable broth

2 Tbsp olive oil

2 tsp smoked paprika

1 tsp.sea salt

**Instructions**

* Add onion and olive oil to a 6 qt soup pot - Saute until soft
* Add carrots and 1 cup of vegetable broth, smoked paprika, and salt. Saute mixture on low medium until broth reduces and carrots are soft
* Add kale on top of onion/carrot mixture
* Add white beans and the remainder of vegetable broth and stir
* Cover and simmer for at least 15 minutes or until kale has softened
* The flavors deepen the longer the soup simmers, up to 1 hour on low heat