

# Instant Pot Italian Bean Soup

## PREP TIME:

15 minutes

## COOKING TIME:

12 minutes total

## SERVES:

6

Cut off the parmesan rind and drop into the soup while it cooks to add flavor.



## INGREDIENTS:

2 tbsp olive oil

2 cups / 4 medium celery stalks, sliced

1 ½ cups / 2 large carrots, diced

2 cups/1 large red onion, diced

2 tsp garlic / 4 cloves, crushed

4 oz pancetta or 4 thick slices bacon, cut into cubes\*

1 x 14.5 oz can cannellini beans, rinsed and drained

1x14.5 oz can diced tomatoes

4 cups vegetable broth plus 1 cup water

Mediterranean Blend

1/2 tsp salt

half bunch kale

fresh parmesan

## PREPARE:

heat oil in the Instant Pot on sauté function medium and add celery, carrot, onion, garlic and bacon.

Soften for 3 minutes

Add beans, tomatoes, broth, water, Mediterranean blend, salt

Stir, cover and secure the Instant Pot lid and turn pressure valve to Sealing

press the Manual button and adjust the cook time to 6 minutes

once cooked, turn the dial to Venting and use Quick Pressure Release

remove the lid and stir in the kale allowing the greens to wilt.

spoon into bowls and top with parmesan cheese.

serve with thick slices of fresh bread