

Winter Tortellini Soup with Melted Parmesan Bacon Crostini

Yield: 4 servings

Ingredients

Winter tortellini soup:

¼ lb bacon, diced
1 small onion, diced
1 medium red pepper, diced
2 cloves garlic, minced
1 large head escarole, roughly chopped
1 qt chicken stock
1 can (28 oz) plum tomatoes with juice
2 sprigs fresh thyme
1 lb cooked cannellini beans
1 lb tortellini, cooked
Salt and pepper

Melted parmesan bacon crostini:

1 baguette, sliced ½ inch
Olive oil
4 oz chunk parmesan cheese

Directions

Winter tortellini soup:

In a medium pot, add the bacon and heat over medium heat. Render the bacon, stirring often, until it is crisp. Remove the bacon with a slotted spoon and transfer to a paper towel-lined plate. Reserve. Add the onion and red pepper to the bacon fat. Season with salt and pepper. Cook for a few minutes until tender. Add the garlic. Saute for a minute. Add the escarole. While the escarole cooks, blend the tomatoes until smooth. Add the chicken stock, tomatoes, and thyme sprigs to the pot. Bring to a boil, reduce the heat to a simmer and cook for 20 minutes. Stir in the cannellini beans and tortellini. Season with salt and pepper to taste. Keep warm until serving.

Melted parmesan bacon crostini:

Preheat the oven to 425°F. Brush each slice of bread with olive oil. Lay the slices of bread on a sheet tray and bake until golden brown, about 5 minutes. Grate a generous amount of parmesan onto each slice of bread. Return the tray to the oven and broil on high, just for a minute until the cheese is melted. Remove the bread from the oven and sprinkle the cooked bacon onto the bread.

To serve:

Serve each bowl of soup with a crostini on top. Grate more Parmesan cheese to garnish.