

Ingredients

- 2 Tablespoons olive oil
- ½ onion, chopped
- 3 carrots, peeled and diced
- 3 stalks celery, sliced
- 2 cloves garlic, minced
- 8 Cups vegetable stock
- 1 Tablespoon fresh thyme or 1 teaspoon dried thyme
- 2 Cups cooked beans (white, navy, pinto, kidney, black), drained
- ½ teaspoon salt
- ¼ teaspoon pepper
- 6 leaves kale, torn

Directions

1. In a large stock pot, heat olive oil over medium heat. Add onion, carrots, celery, and garlic and cook for 3 minutes.
2. Add vegetable stock, thyme, beans, salt and pepper. Cover with a lid, bring to a boil. Let cook for 10 minutes.
3. Add kale leaves and cook for 2 minutes or until leaves wilt.
4. Serve and enjoy!