

# Italian Vegetable Stew

BY BRANDON JEW

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Yield/Makes 6 to 8 servings

## Ingredients

1/2 1-pound loaf sourdough bread, torn into 2" pieces (about 6 cups)

1 bunch collard greens, center ribs and stems removed

1 bunch Tuscan or other kale, center ribs and stems removed

Kosher salt

1/2 cup olive oil, divided, plus more for serving

2 medium carrots, peeled, finely chopped

2 celery stalks, finely chopped

1 leek, white and pale-green parts only, chopped

4 garlic cloves, chopped

1/2 teaspoons crushed red pepper flakes

1 28-ounce can whole peeled tomatoes, drained

8 cups low-sodium vegetable broth

3 15-ounce cans cannellini (white kidney) beans, rinsed

4 sprigs thyme

1 sprig marjoram or oregano

1 bay leaf

Freshly ground black pepper

Shaved Parmesan (for serving)

## Preparation

Scatter bread on a rimmed baking sheet in a single layer. Let stand at room temperature to slightly dry out, about 2 hours.

Working in batches, cook collards and kale separately in a large pot of boiling salted water until slightly softened, about 3 minutes per batch. Rinse to cool. Squeeze out excess water; roughly chop. Set aside.

Heat 1/4 cup oil in a large heavy pot over medium heat. Add carrots, celery, and leek; stir often until softened, 8-10 minutes.

Add garlic and red pepper flakes. Cook, stirring until fragrant, about 1 minute. Add tomatoes, crushing with your hands as you add them. Cook, stirring frequently, until liquid is evaporated and tomatoes begin to stick to the bottom of the pot, 10-15 minutes.

Add broth, beans, thyme, marjoram, bay leaf, and reserved greens; season with salt and pepper. Bring to a boil, reduce heat, and simmer until flavors meld and soup thickens slightly, 40-50 minutes. **DO AHEAD:** Soup can be made 2 days ahead. Let cool slightly; chill until cold. Cover and keep chilled. Reheat before continuing. Store bread airtight at room temperature.

Just before serving, gently stir bread and 1/4 cup oil into soup. Divide among bowls, top with Parmesan, and drizzle with oil.