

## Leftover Ham and Bean Soup

### Ingredients

- 2 tablespoons Olive oil
- 1 large white onion
- Diced 3 stalks celery
- 5 diced peeled carrots
- 3 peeled white potatoes
- 3-4 cloves minced garlic
- 32 oz vegetable stock
- 3 cans white cannellini beans, rinse before use
- Fresh parsley, chopped fine to taste (1 teaspoon)
- Ham bone- shave off as much of the meat as you can, add into soup with entire bone. That bone with flavor the broth.
- 2 Bay leaves- use whole bay leaves
- Salt & pepper- season to taste. Keep in mind that the ham will salt the broth.

### Directions

Place olive oil, celery, onion and garlic in sauce-pan and lightly brown until all are soft, then set aside.

In a large soup pan, bring vegetable stock to a boil, then add in potatoes, carrots, parsnips, bay leaves, ham, and ham bone. Boil until vegetables are soft, then turn down heat and add beans and 1-2 cans of water if needed to thin soup.

Add sautéed combination into soup mix and stir, add salt and pepper to taste. Cook until beans are warm, and top with fresh parsley to serve.

*Tip: If you have other root vegetables you want to add, or try, go for it!*