



Beans and Greens Soup with Fried Egg

60 mL (4 Tbsp) butter, divided
1 onion, chopped
1 carrot, chopped
1 celery stalk, chopped
30 mL (2 Tbsp) garlic, chopped
850 g (30 oz) canned beans,
any kind, rinsed and divided
2 bay leaves

5 mL (1 tsp) dried thyme
1 L (4 cups) vegetable stock
or water
280 to 340 g (10 to 12 ounces) spinach or other greens,
chopped if necessary
4 eggs, or more if desired
Salt and pepper, to taste

Add 45 mL (3 Tbsp) butter in a large pot over medium-high heat.

Once hot, add the onion, carrot, celery and garlic. Cook, stirring occasionally, until softened, 3 to 5 minutes. On a plate, mash 250 g (1 cup) beans with a fork.

Add the bay leaves and thyme to the pot and stir, then add the vegetable stock and 500 mL (2 cups) water. Add all the beans and bring to a boil. Reduce to a simmer and cover. Cook, stirring occasionally, until the soup thickens, about 15 minutes. Stir in the greens then increase heat to medium-high. Cover and cook until the greens are tender, 5 to 10 minutes.

Heat remaining 15 mL (1 Tbsp) butter in a large non-stick skillet over medium heat. Once melted, swirl butter in pan to coat the bottom. Crack the eggs into the pan. Sprinkle with the salt and pepper. Remove from the heat when egg whites are completely firm and opaque, 2 to 3 minutes.

Salt and pepper the soup to taste. Divide the soup among bowls and top each with a fried egg. Scrape the remaining butter from the skillet over the eggs then serve. Makes 4 to 6 servings.

Recipe adapted from *How to Cook Everything—Completely Revised Twentieth Anniversary Edition* (Harvest Books, 2019; not available at Costco) courtesy of Mark Bittman (Bittmanproject.com) Photo courtesy of Kerri Conan