

# Cranberry Bean Zuppa Lombarda

## Ingredients

- Olive oil, for cooking and serving
- 1 medium-sized onion
- 4 cloves garlic
- 1 bay leaf
- 2-3 sprigs of fresh rosemary
- ½ lb. dried cranberry beans
- ½ lemon, juiced
- 2 oz. baby spinach
- Stale bread (18 slices of baguette, or 6 slices of larger bread)
- Salt and pepper, to taste

## Steps

1. Dice your onion, and mince the garlic. Add a small amount of oil to a medium-large pot, and heat. Add the onions and garlic, sauteing until the onions are fragrant and start to turn translucent. Add the bay leaf, rosemary, and beans. Stir it around, and then add 6 cups of water. Bring the pot to a boil, and reduce to a simmer. Cook until the beans are soft.

2. If your bread is not stale, toast it lightly. Once the beans are cooked, season with salt and pepper to taste and add the juice of half a lemon. To serve, add a small handful of spinach at the bottom of each bowl. On top of that, add three pieces of baguette, or chop larger slices and use one slice of bread per bowl. Add a ladle or two of the cooking broth, and another one or two of the beans on top. Finish each bowl with a little olive oil, and serve.

