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▶▶▶▶ January 2013 ◀◀◀◀

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Chicken and White Bean Soup

Prep Time: 25 mins

Total Time: 25 mins

Ingredients

- 2 teaspoon oil, olive, extra virgin
- 2 leek(s), white and light green parts only, cut into 1/4-inch rounds
- 1 tablespoon sage, fresh, chopped
- 28 ounce(s) broth, reduced-sodium chicken, or 2 14-ounce cans
- 2 cup(s) water
- 15 ounce(s) beans, cannellini, rinsed
- 2 pounds chicken, precooked rotisserie, no skin, skin discarded, meat removed from bones and shredded (4 cups)

Preparation

- 1) Heat oil in a Dutch oven over medium-high heat. Add leeks and cook, stirring often, until soft, about 3 minutes.
- 2) Stir in sage and continue cooking until aromatic, about 30 seconds. Stir in broth and water, increase heat to high, cover and bring to a boil.
- 3) Add beans and chicken and cook, uncovered, stirring occasionally, until heated through, about 3 minutes. Serve hot.

