

White Bean Soup with Andouille and Collards



Ingredients

- 1 pound dried white beans (such as cannellini or great northern)
- 1/2 pound andouille sausage links, halved lengthwise and sliced crosswise
- 1 large onion, chopped
- 2 stalks celery, chopped
- 4 sprigs fresh thyme
- 8 cups low-sodium chicken broth
- 1 bunch collard greens, stems discarded and leaves cut into bite-size pieces (about 8 cups)
- 1 tablespoon red wine vinegar
- kosher salt and black pepper
- olive oil and bread sticks, for serving

Info

- **Prep:** 10 min
- **Cook:** 8 hours
- **Serves:** 6
- [Source](#)

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[beans](#), [andouille](#), [sausage](#), [celery](#), [stock](#), [collard greens](#), [vinegar](#), [bread](#)

Directions

1. In a 4- to 6-quart slow cooker, combine the beans, sausage, onion, celery, and thyme. Add the broth and stir to combine.
2. Cover and cook until the beans are tender, on low for 7 to 8 hours or on high for 4 to 5 hours (this will shorten total cooking time).
3. Twenty minutes before serving, discard the thyme stems, add the collard greens, cover, and cook until the greens are tender, 15 to 20 minutes. Add the vinegar and ½ teaspoon each salt and pepper.
4. Drizzle with the olive oil and serve with the bread sticks.

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