Slow Cooker White Bean Soup



Your Key Ingredient:

NESCO Slow Cooker

Grocery Ingredients:

- 2 tbsp. olive oil
- 4 cloves garlic
- 1 onion
- 4 ribs celery
- 1 lb. dry navy beans
- 1 bay leaf
- 1 tsp. dried rosemary
- 1/2 tsp. dried thyme
- 1/2 tsp. smoked paprika
- 6 cups water
- Salt and pepper to taste

Directions:

1. Mince garlic, dice onion, slice celery, and peel and slice carrots.
2. Add olive oil, garlic, onion, celery, and carrots to slow cooker.
3. Give the beans a quick rinse and add them to the slow cooker, along with bay leaf, rosemary, thyme, paprika, and some cracked pepper.
4. Add 6 cups of water to the slow cooker and cook on high for 4 hours.
5. After 4 hours, stir the soup and begin to mash the beans against the side of the slow cooker to thicken up the soup. Once the soup is thickened, start adding salt to taste.
6. Serve the soup hot with bread or crackers for dipping!