



# Ham, Bean & Greens Soup

Makes 4-6 servings

## Pairings

Light, spicy Zinfandel or Malbec. Fruity Pinot Noir. Orvieto and Trebbiano.

## Ingredients

|   |  |
|---|--|
| ½ lb. thick ham slice, cubed  | 6 cups low sodium chicken broth                                    |
| 1 T. olive oil  | 1 bunch Swiss chard, large ribs removed, washed and sliced thinly. |
| 1 yellow onion diced  |  |
| 2 cloves of garlic, minced  |  |
| ¼ tsp. red pepper flakes  |  |
| 2 cans white beans (cannellini or great northern), drained and rinsed |  |

## Preparation

1. Heat the olive oil in a dutch oven or soup pot placed on medium heat.
2. Add the ham and sauté until browned and crispy.
3. Remove ham from pot and add onion. Sautéed 5 minutes or until soft, but not brown.
4. Add garlic and pepper flakes, and stir for another minute.
5. Add beans, broth and ham and bring soup to a low simmer. Cook 10 minutes.
6. Add the Swiss chard by the handful; stir and wilt before adding the rest of the chard.
7. Cook another 5 minutes to blend flavors, and adjust seasonings, if necessary.
8. Serve & Enjoy!

## Salut! WINE Co.

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