



## Classic Escarole Soup\*

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prep time:  
10 minutes

cook time:  
10 minutes

makes 6 servings

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### grocery list

**Filippo Berio Extra Virgin Olive Oil**  
garlic  
fresh escarole  
low-sodium chicken broth  
flat-leaf parsley  
**Simply Organic White Pepper**  
Romano cheese

\*Exclusive Chef Faith Alahverdian recipe.

## classic escarole soup

- 3 tbsp. **Filippo Berio Extra Virgin Olive Oil**
- 4 cloves garlic, sliced
- 2 heads fresh escarole, torn and washed thoroughly (about 8 cups)
- 2 (32-oz.) cartons low-sodium chicken broth
- 2 tbsp. finely chopped flat-leaf parsley
- Simply Organic White Pepper**
- Romano cheese

1. In large stockpot, add olive oil and heat over medium heat 1 to 2 minutes. Add garlic and sauté without browning until fragrant. Remove garlic from pan with slotted spoon and set aside.
2. Return pan to heat and add escarole. Sauté quickly to wilt. Add chicken stock and bring to simmering. Add parsley and ground white pepper. Ladle soup into serving bowls to serve.
3. Offer fresh Romano cheese for guests to grate desired amount to garnish soup.

Per Serving: 79 calories, 3g carbohydrate, 2g protein, 7g fat, 1g saturated fat, 1g fiber, 0mg cholesterol, 670mg sodium

### cook's journal

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### kitchen tools

- measuring utensils
- chef's knife
- cutting board
- large stockpot
- slotted spoon
- ladle
- cheese grater

### recipe note

Romano cheese is a hard grating cheese made from sheep's milk. This cheese has just the right zesty flavor and livens up this simple, but delicious soup.

### a good idea

This soup is a classic that has inspired many variations. Additions include beaten egg, ground veal mini meatballs, tortellini, white beans, small pasta cuts, diced chicken and more.

