



Moroccan White Bean Soup (Loubia)

by Mahjouba Ezzammoury

Ingredients (Serves 5 – 1 ½ cups per serving)

- ¼ cup extra virgin olive oil
- 1 medium onion, chopped
- 2 cloves garlic, chopped
- 1 small can (15 ounces) petite diced tomatoes
- 1 Tablespoon tomato paste
- 3 cans (19 ounces) or 2 cans (29 ounces) cannellini beans, drained and rinsed
- 4 cups chicken broth
- 1/2 teaspoon cumin
- 1 teaspoon pepper
- 1 teaspoon sweet paprika
- 1 teaspoon turmeric
- ½ cup chopped fresh cilantro
- ½ cup chopped fresh parsley

Directions

1. Sauté onions and garlic in olive oil until onions are translucent.
2. Add rest of ingredients. Bring to a boil and then simmer for at least 20 minutes, stirring occasionally. The broth should begin to thicken. Simmer for up to 40 minutes.