

Lemony Rice and White Bean Soup

Prep: 5 minutes • Cook: 25 minutes

A cozy, lemon-brightened soup where creamy butter beans and tender jasmine rice luxuriate in a well-seasoned vegetable broth, lifted with fresh thyme and sweet roasted peppers. Comforting yet vibrant, it finishes with a citrusy flourish of thin lemon slices.

Ingredients

- 1 lemon (thinly sliced, seeds removed)
- 2 tablespoons extra-virgin olive oil
- 1 (about 2 cups) yellow onion (chopped)
- 3 carrots (diced)
- 3 ribs celery (diced)
- 4 cloves garlic (minced)
- 1 tablespoon fresh thyme leaves
- 1/2 teaspoon fine sea salt
- 2/3 cup roasted red peppers (diced, from a jar)
- 8 cups vegetable broth
- 1 cup Jasmine rice (dried/uncooked)
- 2 cans (14 fl oz / 398 ml each) butter beans (drained and rinsed)
- 4 cups baby spinach
- to taste black pepper

Instructions

1. Thinly slice 1 lemon (peel on) and remove any seeds; set aside.
 2. Heat olive oil in a large pot over medium-high heat. Add the chopped onion and cook until golden around the edges, about 5 minutes.
 3. Add carrots, celery, garlic, thyme, and salt; cook, stirring frequently, for about 2 minutes to soften slightly.
 4. Add roasted red peppers, vegetable broth, and half of the lemon slices. Partially cover and bring to a boil.
 5. Stir in jasmine rice and butter beans. Reduce heat to medium-low, partially cover, and simmer until the rice is tender, about 15 minutes.
 6. Remove from heat and stir in baby spinach. If desired, thin with a splash of broth or water. Season with additional salt and black pepper to taste.
 7. Ladle into bowls and garnish with the remaining lemon slices; serve.
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Tags: Vegan, Gluten Free, Soup, One Pot, White Beans, Weeknight Dinner

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