Navy Bean Soup

Jacob · 30/09/2024



Prep Time

4 hrs 25 mins

Dificult

Medium

Servings

8

Description

This hearty navy bean soup simmers tomatoes veggies beans and ham until tender and flavorsome Perfect for warming you up on a cold night

Ingredients

— - 6 cups water - 1 (16 ounce) package dried navy beans - 1 (14.5 ounce) can diced tomatoes - ½ pound chopped ham - 1 onion

— chopped - 2 stalks celery

— chopped - 2 tablespoons Worcestershire sauce - 1 clove garlic

— minced - 1 cube chicken bouillon - 1 tablespoon dried parsley - 2 teaspoons garlic powder - 1 bay leaf - 3 cups water - 1 teaspoon salt - ½ teaspoon ground black pepper

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Combine water
2. beans
3. tomatoes
4. ham
5. onion
6. celery
7. Worcestershire sauce
8. minced garlic
9. bouillon
10. parsley
11. garlic powder
12. and bay leaf in a stock pot; bring to a boil. Reduce heat
13. cover
14. and simmer for two hours. Dotdash Meredith Food Studios Add 3 cups of water; stir in salt and pepper. Simmer for an additional two hours. Discard bay leaf before serving. Dotdash Meredith Food Studios