

**COOKING  
SKILLS  
ACADEMY**

**INGREDIENTS:**

- 1 cup chopped kale
- 1 cup butter beans
- 1 slice of mild pancetta  
(sliced 1/4" thick)
- 1 shallot
- 2 cups chicken stock
- Garlic
- Parmesan cheese

**DIRECTIONS:**

1. Start by dicing pancetta 1/4" x 1/4".  
Sauté until crispy.
2. Add garlic and shallots.
3. Cook until tender 2-3 mins.
4. Add stock beans, kale and cheese  
and simmer for 15 mins.

# *Kale & Butter Bean Soup*