

White Bean & Tomato Soup



Ingredients

- 1lb dried navy beans
- 2 cloves garlic, peeled & minced
- 2 celery stalks, cleaned & diced
- 2 carrots, peeled & diced
- 2 tbsp. olive oil
- 3 tomatoes, diced
- 1 sprig fresh rosemary
- 6 cups chicken broth
- 1 bay leaf
- 1 tsp. salt
- 1/2 tsp. freshly ground black pepper

Directions:

1. Place the inner pot into the Pressure Pro. Press the **BEAN/LENTIL** button.
2. Add the olive oil and vegetables and cook for 5 minutes.
3. Add the beans and the rest of the ingredients.
4. Secure the lid and close the steam release valve.
5. Once the timer is done switch the pressure release valve to open. When the steam is completely released, remove the lid.
6. Carefully ladle into the jars 1" from the top.
7. Using a flexible nonporous spatula gently press between the soup and the jar to release any trapped air bubbles.
8. Clean the rims with white vinegar and secure the lids.
9. Place the jars into the clean inner pot and add water until the jars are covered 1/4 of the way.
10. Secure the lid, close the steam release valve and press the **CANNING/PRESERVING** button pre-programmed to cook for 30 minutes, using the 1 minute button press until it reaches 45 min.
11. When the time runs out press the **CANCEL** button followed by the **CANNING/PRESERVING** button. This will change the time to 30 minutes.
12. When the time runs out and the steam has been released, remove the lid and carefully remove the jars using the canning tongs.