

Choco Fever Dream

Bean With Turkey Bacon Soup – Hearty Comfort Food

20 min Prep time	**45 min** Cook time	**1 h 5 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 cup dried white beans, soaked overnight
- [ ] 4 slices turkey bacon, chopped
- [ ] 1 medium onion, diced
- [ ] 2 cloves garlic, minced
- [ ] 4 cups low-sodium chicken broth
- [ ] 1 carrot, diced
- [ ] 1 stalk celery, diced
- [ ] 1 tsp smoked paprika
- [ ] 1 tbsp apple cider vinegar
- [ ] 1 tsp honey
- [ ] 2 tbsp olive oil
- [ ] Salt and pepper to taste
- [ ] Fresh parsley, chopped for garnish

Instructions

1. Drain the soaked beans, place them in a pot, cover with fresh water, and bring to a boil; then simmer until just tender, about 30-35 minutes.
2. While the beans cook, heat olive oil in a large saucepan over medium heat. Add turkey bacon; cook until crisp, then transfer to paper towels.
3. In the same pan, add onion, carrot, and celery. Sweat gently until softened, about 5 minutes. Stir in garlic and smoked paprika; cook for another minute.
4. Add the cooked beans and broth to the vegetables. Bring to a gentle simmer, season with salt and pepper, and let it cook for 15 minutes so flavors meld.
5. Stir in the crisp turkey bacon, honey, and apple cider vinegar. Adjust seasoning, then remove from heat.
6. Ladle soup into bowls, sprinkle fresh parsley, and enjoy the warm, comforting aroma.

Nutrition per serving

340 kcal Calories	**20 g** Protein	**45 g** Carbs	**10 g** Fat

Tips & notes

- If you prefer a thicker broth, mash a handful of beans against the side of the pot.
- For extra depth, add a splash of smoked tea broth.
- Store leftovers in the refrigerator for up to 4 days; reheat gently on the stovetop.