

Navy Bean Soup (Slow Cooker)

Barbara C. Jones
Easy Slow Cooker Cookbook

Servings: 6

*8 slices thick-cut bacon,
divided
1 carrot, cut in half and
sliced
3 cans (15 ounce ea) navy
beans with liquid
3 ribs celery, chopped
1 onion, chopped
2 cans (15 ounce ea)
chicken broth
1 teaspoon Italian herb
seasoning
1 can (10 ounce) cream of
chicken soup*

In a skillet, cook the bacon. Drain and crumble.
(Reserve two crumbled slices for garnish.)

In a five- to six-quart slow cooker, combine most
of the crumbled bacon, carrot, beans, celery,
onion, broth and seasoning. Add one cup of
water. Stir to mix. Cover.

Cook on LOW for five to six hours.

Ladle two cups of the soup mixture into a food
processor or blender. Process until smooth.
Return to the slow cooker.

Add the cream of chicken soup. Stir to mix.
Turn the heat to HIGH.

Cook an additional 10 to 15 minutes.

Per Serving (excluding unknown
items): 48 Calories; 2g Fat (32.9%
calories from fat); 3g Protein; 5g
Carbohydrate; 1g Dietary Fiber;
2mg Cholesterol; 441mg Sodium.
Exchanges: 0 Grain(Starch); 0
Lean Meat; 1/2 Vegetable; 0 Fat.

