

Cannellini Peppercorn Soup (Slow Cooker, Soups & Salads)

- 3 leeks, washed, dark green ends removed and chopped
- 2 Tbsp. olive oil
- 1 butternut squash, peeled, seeded and cut into 1-inch pieces
- 4 Tbsp. Halladay's Sage Peppercorn Rub
- 1 parmesan rind, plus finely shredded parmesan for serving
- 4 Tbsp. lemon juice
- 3 to 4 (15 oz.) cans cannellini beans
- 1 (5 oz.) bag spinach

Combine first 5 ingredients in a slow cooker; add 8 cups of water. Cook on low 7-8 hours or on high 4-5 hours. Add lemon juice, beans and spinach in the last 10 minutes of cooking. Salt and pepper to taste.