

White Bean, Rice and Dill Soup

By [Naz Deravian](#)



Bobbi Lin for The New York Times. Food Stylist: Eugene Jho.

Time 45 minutes

Rating 4 ★★★★★ (2292)

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INGREDIENTS

Yield: 6 servings

- ¼ cup extra-virgin olive oil
- 6 garlic cloves, roughly chopped
- 2 large carrots, scrubbed and finely chopped
- 2 celery stalks, finely chopped
- 1 large yellow onion, finely chopped

PREPARATION

Step 1

In a large pot, heat the oil over medium. Add the garlic, carrots, celery and onion; season with a good pinch of salt and cook, stirring occasionally, until the vegetables have softened, about 10 minutes.

Step 2

Add the turmeric and red-pepper flakes (if using) and cook until fragrant, about 1 minute. Add the rice, stir and cook for 1 minute. Add the beans and

Kosher salt (such as Diamond Crystal) and black pepper

½ teaspoon ground turmeric

Red-pepper flakes (optional), to taste

⅓ cup white jasmine rice, rinsed

2 (15-ounce) cans navy beans or cannellini beans, rinsed

1 tablespoon dried dill or ¼ cup chopped fresh dill

Lemon (optional), for serving

dill; season everything well with salt (about 1½ tablespoons) and black pepper to taste. Stir and cook for 1 minute.

Step 3

Add 6 cups of water, stir, partially cover, raise the heat to high and bring to a boil. Cover completely, reduce heat to low and simmer, stirring occasionally, until the rice is completely soft and has released its starchy goodness, and the beans are creamy on the inside, about 30 minutes. Taste for seasoning as the soup simmers. Serve with lemon, if you like.

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Ingredient Substitution Guide

[Nutritional Information](#)

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