

Italian Vegetable Cannellini Bean Soup Recipe

cook time: 25 minutes | prep time: 10 minutes | level: easy | servings: 6

Ingredients:

- 8 oz can of cannellini beans
- 2 cloves of garlic, minced
- 2 tablespoons of olive oil
- ½ cup of diced sweet onion
- 2 stalks of celery, diced
- 2 medium carrots, shredded
- ½ cup diced red pepper (roulette)
- 4 cups of vegetable broth
- 8 oz can of tomato sauce
- 15 oz can diced tomatoes
- ½ cup of Ditalini pasta (PREPARED)
- 1 ½ tsp dried basil
- 1 tsp dried oregano
- 1 tsp dried thyme
- salt and pepper to taste
- 2 tbsp minced fresh parsley

Directions:

1. Prepare pasta as directed on box. Reserve about ½ cup of liquid to use in soup if needed.
2. In stock pot heat olive oil to saute onions. After about 5 minutes add garlic
3. pour in about ½ of cup of the broth before string in peppers, carrots and celery. Continue to stir to prevent burning. Add more broth if needed. After about 10 minutes or until the vegetables are soft add remaining ingredients. Stirring together on low heat.
4. Add the seasonings before bringing soup back up to a boil. Let cook for about 15 minutes at low heat before adding the pasta into pot.
5. Serve with a sprinkle of fresh parsley on top.

Notes:

Recipe by Bren Haas | Feature on BrenHaas.com