

Easy White Bean Soup with Pasta

Ingredients:

- 1 small onion, chopped
- 1 stalk celery, chopped
- 2 carrots, peeled and chopped
- 3 cloves of garlic, minced
- 1 29-oz. can cannellini beans, drained and rinsed (or 2 15-oz. cans)
- 1 32-oz. box Emerill's organic vegetable broth (or chicken broth)
- 1 teaspoon rosemary leaves, crushed if dry, chopped if fresh
- 1 cup small pasta like ditallini or small shells, cooked

Servings: Makes 5 - 12 oz. servings

Steps:

Saute onion in olive oil (2-3 tbs.) until limp. Add remaining vegetables and rosemary. Saute 4 minutes more. Add broth, salt and pepper. Simmer ½ hour. Add beans and heat thoroughly. Puree and serve with cooked pasta. Alternately you may prefer to puree some or none of the soup so you still have whole beans.