

COMFORTING PASTA AND WHITE BEAN SOUP

INGREDIENTS

¼ cup olive oil

4 cloves of garlic, peeled and minced

¾ teaspoon crushed dried rosemary

4 cups chicken or vegetable broth

½ pound elbow macaroni or any small pasta (about 2 cups)

2 15.5-ounce cans of white beans (small or cannellini), drained

½ cup parmesan cheese

Ground pepper

DIRECTIONS

1. In a large saucepan, heat oil over medium heat. Stir in garlic and rosemary and cook about 10 seconds. Add broth and bring to a boil. Reduce heat to low, stir in macaroni and cook for 5 minutes.
2. Add beans. Partially cover and cook about 20 minutes, OR until pasta is very tender and soup has thickened.
3. Season to taste with pepper. Ladle soup into bowls, and top with parmesan cheese.

4 Servings

This a quick soup to make which relies on a short list of pantry items generally on hand. Enjoy!