

CHEF BABA

TUSCAN WHITE BEAN SOUP

INGREDIENTS

- 1 2 18.5 oz. Cans Cannelini Beans
- 1 box Ditalini or Orzo Pasta
- 2 cups Vegetable or Chicken Broth
- 1 cup canned Plum Tomato
- 3 tbsp. Garlic - minced
- 3 oz. Imported Parmesan Cheese
- 2 oz. Extra Virgin Olive Oil
- 2 oz. Sweet Butter
- 1 Bay Leaf
- 1 tsp. Crushed Red Pepper
- 3 tbsp. Fresh Italian Parsley - chopped
- 1 pinch Oregano - dried
- Salt & Pepper to taste
- Mirepoix
- Optional: Italian sausage or prosciutto

METHOD

Sauté garlic stirring until translucent about 3 min. -
add Mirepoix.

Add beans with the juice, tomato, broth & remaining ingredients except the pasta. Bring the soup to a boil & then lower to a simmer for 20 -30 minutes depending how thick you like your soup. Place the pre-cooked al dente pasta in the serving bowls & ladle the hot bean soup on top. Garnish with a sprinkle of parmesan.

BON APPÉTIT