

# TUSCAN WHITE BEAN SOUP

## ala Chef Baba

### Ingredients:

- 2 cans (18.5 oz each) of Cannellini Beans
- 1 box of Ditalini or Orzo Pasta
- 2 cups of Vegetable or Chicken Broth
- 1 cup of canned Plum Tomatoes
- 3 tbsp. of minced Garlic
- 3 oz. of Imported Parmesan Cheese
- 2 oz. of Extra Virgin Olive Oil
- 2 oz. of Sweet Butter
- 1 Bay Leaf
- 1 tsp. of Crushed Red Pepper
- 3 tbsp. of Fresh Italian Parsley, chopped
- 1 pinch of dried Oregano
- Salt and Pepper, to taste
- Mirepoix (a mix of diced onions, carrots, and celery)

Optional: Mild Italian sausage or prosciutto

### Instructions:

1. In a large pot, heat the olive oil over medium heat. Add the minced garlic and sauté until it becomes translucent, which should take about 3 minutes.
2. Add the Mirepoix to the pot and continue to sauté until the vegetables become tender.
3. Pour the cans of Cannellini Beans into the pot, including the juice from the cans.
4. Add the plum tomatoes, vegetable or chicken broth, bay leaf, crushed red pepper, and oregano to the pot. Stir everything together.
5. Bring the soup to a boil and then lower the heat to a simmer. Let the soup simmer for 20-30 minutes, depending on how thick you want your soup to be. Stir occasionally.

6. While the soup is simmering, cook the Ditalini or Orzo pasta according to the instructions on the box. Once cooked, drain the pasta and set it aside.
7. Once the soup has finished simmering, remove the bay leaf from the pot.
8. Add the sweet butter to the soup and stir until it has melted.
9. Season the soup with salt and pepper, to taste.
10. To serve, place a portion of the cooked pasta into each serving bowl. Ladle the hot bean soup on top of the pasta. Garnish with a sprinkle of Parmesan cheese and chopped Italian parsley.

Optional: Add cooked Mild Italian sausage or prosciutto to the soup before serving. Enjoy!