



Pasta & White Bean Soup

- 1 c. dried great northern beans
- 2 c. onions, finely chopped
- 2 medium carrots, chopped
- ½ c. sliced fennel bulb *or* celery
- ¼ c. olive oil
- 4 cloves garlic, minced
- ½ tsp. crushed red pepper flakes
- 2 bay leaves
- 4 cans (14 oz. ea) chicken *or* vegetable broth
- 2 c. uncooked bow tie pasta
- ½ c. oil-packed sundried tomatoes, chopped
- ¼ c. fresh parsley, minced
- ½ tsp. salt
- shredded parmesan, optional

Soak beans according to pkg. directions. Drain and rinse beans; discard liquid and set beans aside.

In a Dutch oven, sauté onions, carrots, and fennel in oil until tender. Add garlic, pepper flakes, and bay leaves; cook 1 minute longer. Add broth and beans.

Bring to a boil. Reduce heat; cover and simmer until beans are almost tender, about 1 hour. Stir in pasta, sundried tomatoes, parsley, and salt.

Bring to a boil again. Reduce heat; simmer and cover for 15 minutes longer or until beans and pasta are tender.

Discard bay leaves. Serve with cheese if desired.

Makes 6 servings (2 quarts).