

Bean & Pasta Soup



- 1 Tbsp. Bellissimo Pure Olive Oil
- 1 Onion (finely chopped)
- 3 Garlic Cloves (crushed)
- 1 10 Oz. Can Mixed Beans (drained)
- 7 Cups Chicken Stock
- 3 1/2 Oz. Conchigliette Pasta
- 1 Tbsp.. Tarragon Leaves
- 1 Loaf of Crusty Bread

Heat the oil in a saucepan over a low heat. Add the onion and cook for 5 minutes, then add the garlic and cook for a further 1 minute, stirring frequently. Add the beans and chicken stock, cover the pan with a lid, increase the heat and bring to the boil. Add the pasta and cook until al dente. Stir in the tarragon leaves, and then season with salt and pepper. Serve with crusty bread.