

Ham, white bean and pasta soup

- **8 Ingredients**
 - **4 Method Steps**
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- ☐
30g butter
- ☐
1 medium leek, trimmed, halved, washed, thinly sliced
- ☐
2 medium carrots, peeled, finely chopped
- ☐
2 garlic cloves, crushed
- ☐
1kg ham hock
- ☐
400g sebago [potatoes](#), peeled, chopped
- ☐
1 cup dried macaroni pasta
- ☐
2 x 400g cans cannellini beans, drained, rinsed
- ☐
- **Step 1**

Melt **butter** in a large saucepan over medium-high heat. Add **leek** and **carrot**. Cook, stirring, for 5 minutes or until onion has softened. Add **garlic**. Cook, stirring, for 1 minute or until fragrant.

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- **Step 2**

Add **ham** and 8 cups cold water. Cover. Bring to the boil. Reduce heat to low. Simmer, covered, for 1 hour or until ham is tender and falling off the bone.

Add **potato**. Simmer for 15 minutes or until potato is just tender. Remove ham. Set aside to cool for 20 minutes. Remove and discard bones and rind. Shred ham.

- **Step 3**

Meanwhile, cook **pasta** in a saucepan of boiling, salted water following packet directions, until tender. Drain.

- **Step 4**

Add shredded ham, **beans** and pasta to soup mixture. Simmer for 5 minutes or until heated through. Serve.
