



Quick and Spicy Tomato Soup

Recipe courtesy Giada De Laurentiis



Total Time: 22 min

Prep: 10 min | Inactive Prep: — | Cook: 12 min

Level: Easy

Yield: 4 to 6 servings

INGREDIENTS

3 tablespoons olive oil	1 (15-ounce) can cannellini beans, drained and rinsed
2 carrots, peeled and chopped	1/2 teaspoon red pepper flakes
1 small onion, chopped	1/2 cup pastina pasta (or any small pasta)
1 clove garlic, minced	1/2 teaspoon salt
1 (26-ounce) jar marinara sauce (recommended: San Marzano brand)	1/2 teaspoon freshly ground black pepper
2 (14-ounce) cans chicken broth	

DIRECTIONS

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Warm the olive oil in a large soup pot over medium-high heat. Add the carrots, onion, and garlic and saute until soft, about 2 minutes. Add the jar of marinara sauce, chicken broth, cannellini beans, red pepper flakes, pasta, salt and pepper. Simmer for 10 minutes. Ladle into bowls and serve.

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