



Quick and Spicy Tomato Soup

Recipe courtesy Giada De Laurentiis

Prep Time:	10 min	Level:	Serves:
Inactive Prep Time:	--	Easy	4 to 6 servings
Cook Time:	12 min		



Ingredients

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

Directions

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.

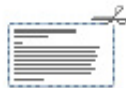
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