

Tomato, bean and pasta soup



INGREDIENTS

- ½ onion
- ½ celery sticks
- ½ large can chopped tomatoes
- 1 x 5ml spoon mixed herbs
- ½ can cannellini beans
- 300ml water (1 reduced salt stock cube, optional)
- 50g small pasta shells
- A few fresh basil leaves
- Parmesan cheese, grated (optional)
- Black pepper to taste

METHOD

- Fry the onions, celery, and garlic in the oil for 3-4 minutes until soft.
- Add the canned tomatoes, water and herbs.
- Simmer gently for about 10 minutes, covered, stirring occasionally.
- Add the stock cube if using.
- Bring to the boil and then simmer for 20 minutes.
- Add the pasta and cook for another 5–10 minutes, until the pasta is cooked.
- Taste the soup and season with black pepper, if liked.