

# Italian Bean Soup

1 tablespoon extra-virgin olive oil  
1 pound ground Italian sausage  
1 tablespoon minced roasted garlic  
1/2 cup each diced onions, bell peppers, celery  
2 (15-oz) cans cannellini beans (undrained)  
1 (32-oz) container chicken broth (or stock)  
2 cups tomato basil pasta sauce  
1 cup fresh cut carrots  
1 cup canned cut green beans  
1 teaspoon dried Italian seasoning  
1/4 teaspoon pepper  
1 cup small or medium shell pasta  
3 tablespoons grated Parmesan cheese

Preheat large, nonstick saucepan on medium-high 2–3 minutes. Add sausage and cook until browned; set aside and keep warm. Place olive oil in pan, stir in garlic, onions, peppers, celery; cook 3 minutes, stirring constantly.

Stir in beans, broth, pasta sauce, carrots, green beans, Italian seasoning, and pepper; cover and bring to a boil.

Stir in pasta and cover; return to boiling. Remove lid and reduce heat to medium-low; simmer 8–10 minutes or until pasta is tender. Spoon soup into serving bowls; sprinkle each bowl with cheese. Serve with Italian bread, if desired.