

Pasta and Bean Soup

1 Tbsp olive oil

1 cup chopped onion

1 cup chopped celery

1 cup chopped carrot

6 cups chicken broth

2 (15 oz) cans dark red kidney beans, drained and rinsed

2 (14 oz) cans diced tomatoes with basil, garlic, and oregano

1 (15 oz) can cannelloni beans, drained and rinsed

1 tsp dried thyme

1 cup ditalini pasta

In a large Dutch oven, heat oil over medium heat. Add onion, celery, carrots; cook 8 - 10 minutes until vegetables are tender. Add broth and next 4 ingredients. Bring to a boil; reduce heat and simmer 10 minutes. Add pasta and simmer, stirring occasionally, 6 - 8 minutes, until pasta is tender.