

ITALIAN PASTA AND BEAN SOUP MIX

INGREDIENTS

- 1 cup white pea beans
- ½ cup pinto beans
- 1 cup small pasta bows
- 2 tbsp dried parsley flakes
- 1 tbsp chicken bouillon
- 2 tsp dried rosemary leaves
- 1 tsp dried basil leaves
- dash of salt
- ½ tsp garlic powder
- ¼ tsp crushed red pepper
- 1 tsp dried onion

DIRECTIONS

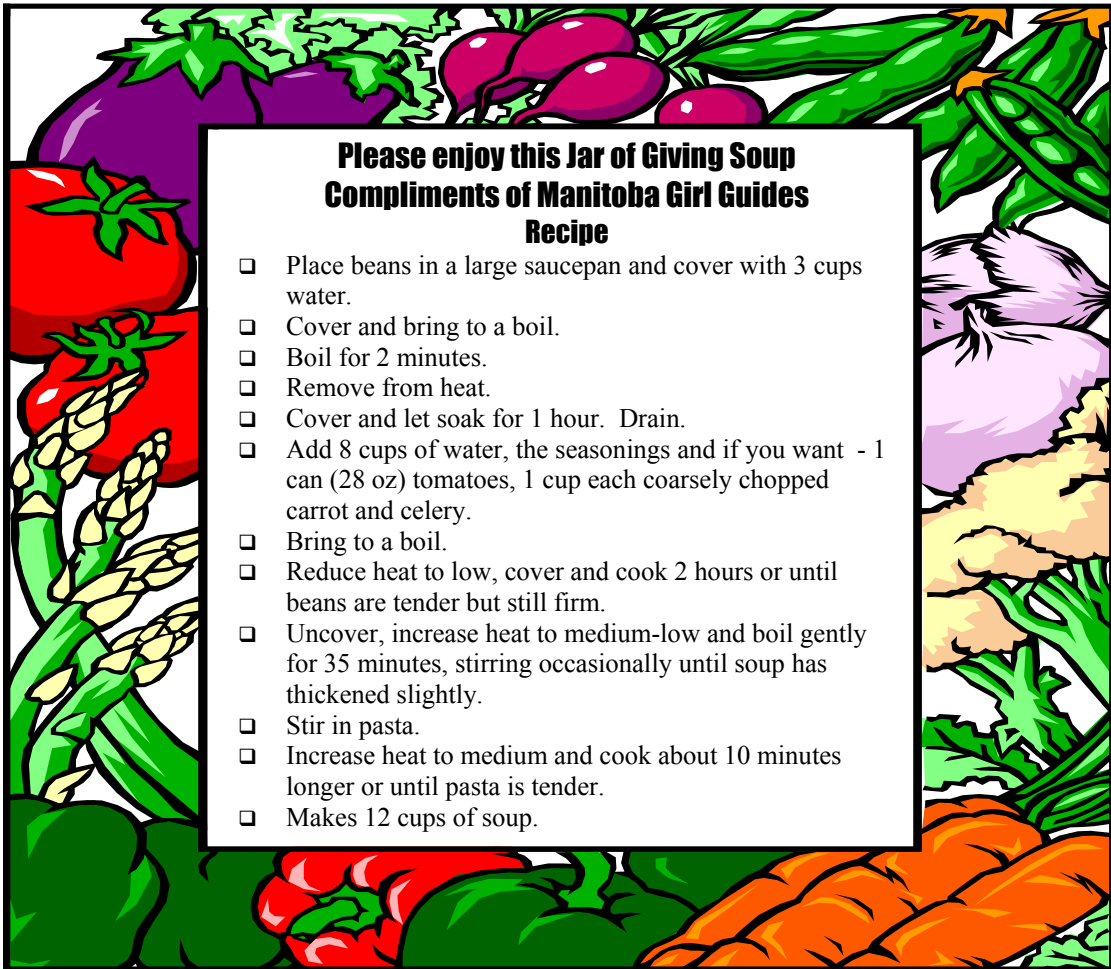
Put beans into a 3-cup jar with a tight fitting lid.

Put pasta into a small plastic bag. Tie with a ribbon.

Place in the jar on top of the beans.

Combine the remaining ingredients in a second small plastic bag and place in jar with the beans and pasta.

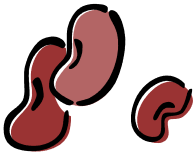
Attach a recipe gift card to the top of the Jar.



**Please enjoy this Jar of Giving Soup
Compliments of Manitoba Girl Guides
Recipe**

- ❑ Place beans in a large saucepan and cover with 3 cups water.
- ❑ Cover and bring to a boil.
- ❑ Boil for 2 minutes.
- ❑ Remove from heat.
- ❑ Cover and let soak for 1 hour. Drain.
- ❑ Add 8 cups of water, the seasonings and if you want - 1 can (28 oz) tomatoes, 1 cup each coarsely chopped carrot and celery.
- ❑ Bring to a boil.
- ❑ Reduce heat to low, cover and cook 2 hours or until beans are tender but still firm.
- ❑ Uncover, increase heat to medium-low and boil gently for 35 minutes, stirring occasionally until soup has thickened slightly.
- ❑ Stir in pasta.
- ❑ Increase heat to medium and cook about 10 minutes longer or until pasta is tender.
- ❑ Makes 12 cups of soup.

**PLEASE ENJOY THIS JAR OF GIVING SOUP
COMPLIMENTS OF MANITOBA GIRL GUIDES
RECIPE**



- ❑ Place beans in a large saucepan and cover with 3 cups water.
 - ❑ Cover and bring to a boil.
 - ❑ Boil for 2 minutes.
 - ❑ Remove from heat.



- ❑ Cover and let soak for 1 hour. Drain.
- ❑ Add 8 cups of water, the seasonings and if you want - 1 can (28 oz) tomatoes, 1 cup each coarsely chopped carrot and celery.
 - ❑ Bring to a boil.

- ❑ Reduce heat to low, cover and cook 2 hours or until beans are tender but still firm.



- ❑ Uncover, increase heat to medium-low and boil gently for 35 minutes, stirring occasionally until soup has thickened slightly.

- ❑ Stir in pasta.

Increase heat to medium and cook about 10 minutes longer or until pasta is tender.

- ❑ Makes 12 cups of soup.