Tomato Bean Soup

Amount 4-6 bowls
Time 60 min

Ingredients

- Olive oil to coat bottom of soup pan
- ~1 tbsp minced garlic
- 2 big carrots, chopped
- 1 big onion, chopped
- ~1 tbsp Rosemary
- Black pepper
- Dash or two of crushed red pepper
- 1 28oz can crushed or diced tomatoes
- Splash of balsamic vinegar
- 2 16oz can beans (e.g. cannelli & red)
- 2 cups chicken broth
- Salt
- ~1 tsp basil
- ~1/2 tsp oregano

Steps

1. Heat oil to coat bottom of large soup pot.
2. Add ~1 tbsp minced garlic, 2 chopped carrots, 1 chopped onion, and ~1 tbsp rosemary. Cook, stirring occasionally, until carrots have begun to soften and onions have started to caramelize.
3. Add 1 28oz can tomatoes, some black pepper, a dash or two of red pepper flakes, and a splash of balsamic vinegar. Simmer for a couple minutes.
4. Add 2 16oz cans of beans, 2 cups chicken broth, ~1 tsp basil, and ~1/2 tsp oregano. Simmer for 10-20 minutes.
5. Add salt to taste.

Notes

Any kind of beans work. Chicken broth can be bouillon.