

Midnight Run Pasta Fagioli Soup

3 Tbsp. olive oil
4 cloves garlic (minced or pressed)
1 large onion (chopped)
1 Tbsp. dried basil
2 tsp. dried oregano
Pepper
(2-3) 14 oz. cans chicken broth, low fat
1 cube chicken bouillon
(2) 28 oz. cans crushed tomatoes
(1) 15 oz. can cannelloni beans (white kidney)
2 cups cooked small pasta (elbow or ditalini)
Optional: diced frozen veggies (carrots, zucchini, green beans, etc.)

In large pot, sauté garlic, onion, basil, oregano and pepper in oil for 3 minutes with cover on. Add chicken broth, bouillon, tomatoes and beans. Bring to boil. Add pasta, remove from heat. Should have soup consistency; if not, add more liquid. Let cool.

Bring batch in refrigerated. Your batch will be combined with others and heated up at the Midnight Run kitchen in Dobbs Ferry right before the run. Thank you and bless you! Happy cooking!