



# Marinara Soup



## Ingredients:

- 3 tbl Olive Oil
- 2 Carrots peeled and chopped
- 1 small Onion chopped
- 1 clove Garlic minced
- 1 (16 oz) jar Venditto's Marinara Sauce
- 4 cups Chicken Broth or Vegetable Broth
- 1 (15 oz) can Cannellini Beans,  
drained and rinsed
- 1/2 cup uncooked small Pasta (like Elbow  
Macaroni or mini Wagon Wheels)
- 1/2 teaspoon Salt
- 1/4 teaspoon Black Pepper
- Crushed Red Pepper Flakes to taste (opt.)

## Directions:

1. Heat the olive oil in a large soup pot over medium-high heat.
2. Add the carrots, onion, and garlic and sauté until soft (about 2-3 minutes)
3. Add the jar of Venditto's marinara sauce, chicken broth, beans, uncooked pasta, salt, pepper, and red pepper flakes.
4. Simmer, uncovered, for 10 minutes.
5. Ladle into bowls and serve.

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