



Spicy Tomato Soup

Ingredients:

1 large carrot, chopped

2 celery sticks, chopped

3 garlic cloves, chopped

1 26 oz jar marinara sauce

2 qt chicken broth

1 15 can red kidney beans, drained and rinsed

½ tsp red pepper flakes

1 cup gemelli pasta

Fresh black pepper

1 pinch dried oregano

Grated cheese to taste.

Directions:

In a large soup pot, heat up oil and add carrots, celery, and garlic. Once garlic has softened, pour in marinara sauce, chicken broth, and bring to a boil.

When soup is at a rolling boil, pour in beans and red pepper flakes. Keep cooking until for another 5 minutes and add in pasta.

When pasta is al dente add pepper and serve with cheese is desired.

