

Bean and Tomato Soup

Written by jenny Schimak
Thursday, 11 March 2010 13:45 -

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INGREDIENTS

- 400g can kidney beans
- 1 small onion, chopped
- 3/4c uncooked macaroni
- 30g butter
- 6 cups water
- 1 stick celery chopped
- 60g bacon pieces
- 440g can tomato soup
- 2 beef stock cubes
- 2 tblspns chopped parsley

METHOD

- Heat butter in a large pan
- Add onion, celery and bacon and saute until onion is transparent
- Add undiluted soup, water, crumbed stock cubes and drained and washed beans
- Bring to boil, covered, then reduce heat and simmer uncovered for 30 minutes
- Remove lid and add macaroni
- Simmer stirring occasionally until pasta is cooked 10-15 minutes
- Stir in parsley and season to taste

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Elva Wessling