



Editor's Choice Bean and Pasta Soup

Ruth took time out from her Webmistress duties to create this winter wonderland of pasta and beans with a spicy tomato-based sauce. We've all tried this dish and loved its color and flavor—satisfying and perfect for a cold winter day.

- 2 Tbs. olive oil
- 1/2 yellow onion, chopped
- 1/2 green bell pepper, chopped
- 2 cloves garlic, minced or pressed
- 6 cups vegetable stock
- 1 6-ounce can tomato paste
- 1 15-ounce can cannellini beans, drained and rinsed
- 1 15-ounce can red kidney beans, drained and rinsed
- 1 tsp. Italian seasoning blend
- 1 tsp. red pepper flakes
- 1 tsp. salt
- 2 bay leaves
- 1 1/2 cups Gemelli pasta

Heat oil in a large, heavy soup pot over medium heat. Add onion, green pepper, and garlic. Stir and cook until tender, about 5 minutes.

Add remaining ingredients except pasta; then increase heat to high. When soup begins to boil, stir in pasta and reduce heat to medium. Cook for 10-15 minutes or until pasta is tender. Serve with a salad and artisan bread.

This soup will thicken while in the refrigerator, so add water or broth when reheating leftovers.