

PESTO BEAN SOUP - March Food Network Magazine

5 garlic cloves (I used a little less)

pinch of red pepper flakes

Olive oil

2 cans cannellini beans, drained

1 c. water.

3 Tb. pesto

2 Tb. parmesan cheese

3 c. chicken broth

1 c. celery, chopped

1/2 c. olives, chopped (I omitted since we don't care for them)

1/2 c. roasted red pepper, chopped

Saute garlic cloves and red pepper flakes in a skillet with olive oil. Add cannellini beans and water; simmer until thick, about 8 minutes. Stir in pesto and parmesan.

Add chicken broth and celery; cook 15 minutes. Stir in olives and roasted peppers.