

# White Bean, Pasta, Roasted Pepper Soup

*From Bon Appetit - February 1997*

2 Servings - can be doubled

1/3 cup	drained oil-packed sun-dried tomatoes, chopped. Reserve 2 tablespoons of the oil
1 Tbsp.	minced garlic
1 tsp.	dried savory (I used $\frac{1}{2}$ tsp. oregano and $\frac{1}{2}$ tsp. basil)
3 cups	canned vegetable broth (I used chicken broth)
1/3 cup	small pasta bows or small elbow macaroni
1-15 oz. can	Cannellini (white kidney beans), rinsed, drained
1-7 oz. jar	roasted red peppers, drained, and sliced.

1. Heat 2 tablespoons oil reserved from sun-dried tomatoes in heavy saucepan over medium low heat.
2. Add garlic and herbs and stir 1 minute. Add broth and sun-dried tomatoes.
3. Increase heat to high and bring to boil.
4. Add pasta, cover and boil until pasta is almost tender, about 5 minutes.
5. Mix in kidney beans and peppers.
6. Reduce heat; simmer uncovered until pasta is just tender but still firm to bite, about 4 minutes.

Season to taste with salt and pepper - serve.